Cake Decorating!

2004
WILTON YEARBOOK

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The Ideas p. 4

DECORATING BREAKTHROUGHS .....p. 4

Dessert should be fun! That's why Wilton is always creating innovative ways to decorate and serve wonderful treats that will brighten everyone's day. In this section, you'll discover our newest ideas—start with your favorite cakes, cookies and cupcakes and use these breakthrough products to add terrific color, detail and excitement. When decorating is this easy, there's always time to give your desserts the Wilton touch.

Color Your World! .....p. 4
Spray on the fun with **Color Mist**™!

Ice Cookies Instantly! .....p. 6
Your treats will be the life of the party (or the lunchbox) when you decorate them with **Ice-A-Cookie**™.

Whip Desserts Into Shape! .....p. 8
Fresh taste and spectacular shapes—that's what you'll get when you decorate with whipped cream using the **Dessert Whipper Pro**™.

On the cover: This cake is "A Party In Itself!"—and there's a lot of decorating fun going on. See the instructions on page 31.

Stencil Sensations .....p. 10
When a fun treat has to be quick, stencils do the trick! We have great new designs for you in our **Stencil-A-Cookie**™ sets and **Cake Stencils Variety Pack**, along with colorful ways to fill them in.

Make-A-Face! .....p. 12
Enjoy some quality time with the kids! They'll love helping to decorate cookies starring their favorite characters using our **Make-A-Cookie-Face** Kits.

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The real surprise begins when they see the terrific cake you decorated! From football heroes to prima ballerinas, ice cream lovers to flower fanatics, you'll find an idea that's perfect for your guest of honor.

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Kids can be a tough audience, but our cast of famous names will help you win them over every time. When the "Happy Birthday" message comes from their favorite star, it doesn't get any better.

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HOLIDAY MAGIC ..... p. 52

Mark your calendar for the treats that make every time of year worth celebrating. Sink your teeth into a Halloween vampire cake, hear the crunch of a snowman cookie and set off sparks on the Fourth with our bursting fireworks cupcakes.

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SPECIAL EVENTS ..... p. 80

Share life's greatest moments with special friends and an unforgettable cake. Our magical angel communion cake, a multi-story schoolhouse for the graduate and the bear merry-go-round shower cake are just some of the designs which will create wonderful memories of the day.

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Baby Showers ..... p. 86

WEDDINGS & SHOWERS ..... p. 90

Create a signature look that works for the shower and the wedding day. Memorable themes for cakes and favors include village chapels, romantic castles, delicate flowers and more.

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Decorating Guide p. 104

It's easy to find the help you need! Includes step-by-step techniques, luscious recipes, construction guides and cutting charts, cookie and candy tips.

Product Shops p. 121

Everything you need to create the exciting ideas in this Yearbook! From decorating tips to famous Wilton bakeware, from character candles to elegant wedding ornaments, find it all here.

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CREATIVE DIRECTOR
Daniel Masini

ART DIRECTOR/CAKE DESIGNER
Steve Rocco

SENIOR CAKE DECORATOR
Susan Matusiak

CAKE DECORATORS
Mary Gavenda
Nancy Suffolk Guerine
Judy Wysocki
Diane Knowlton
Debbie Friedman

EDITOR/WRITER
Jeff Shankman

WRITERS
Mary Enochs
Marita Seiler
Christina Speiser

PRODUCTION MANAGER
Challis Yeager

ASSISTANT PRODUCTION MANAGER
Mary Stahulak

GRAPHIC DESIGN/PRODUCTION
Richard Tracy
Dyfed Richards
Alena Sokoloski
The Leyo Group
RNB Graphics

PHOTOGRAPHY
Peter Dean Ross
Alter Image

PHOTO STYLIST
Carey Thornton

ADMINISTRATIVE ASSISTANT
Sharon Geeta

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For photography purposes, many cakes in this book were decorated (by right- and left-handed decorators) with royal icing.

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Wilton Industries, Inc.
2240 West 75th Street
Woodridge, IL 60517
www.wilton.com
Retail Customer Orders:
Phone: 800-794-5866
Fax: 888-824-9520
Website: www.wilton.com
Class Locations:
Phone: 800-942-8881
Website: www.wilton.com

IN CANADA
Wilton Industries, Canada, Ltd.
98 Carrier Drive
Etobicoke, Ontario M9W 5R1 Canada
Retail Customer Orders:
Phone: 416-679-0790
Fax: 416-679-0798
Class locations:
Phone: 416-679-0790, x200
E-mail: classprograms@wilton.ca

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para mas informacion,
marque 800-436-5778

Color Your World!

With **Color Mist**™, making a plain cake pretty is just a spray away! Here, we've taken a few basics–a simple round cake, clown-topped cupcakes and an iced cake slice–to show you what a difference color can make. It's a breeze to do rainbow effects or highlight cake areas with color. The easy-to-control can makes it easy to add a little color or a lot. See the rainbow of Color Mist colors on page 125.

A

B. A Slice Of The Rainbow

Slice your decorating time with Color Mist! Using buttercream, thickly ice the top of 1 in. high chocolate and yellow cakes, baked in the 10 ½ x 15 ½ in. Jelly Roll Pan. Using the Icing Sculptor™ with violet blades (3-point edge) for yellow cake and clear blades for chocolate cake, comb cake top diagonally. Spray a rainbow effect with assorted Color Mist colors, changing color every 3 in. Run sharp knife under hot water and carefully cut cakes into 2 x 2 in. or 1 ½ x 3 in. slices. Each serves 1.

A. Colorful Cloud Cake

A classic round cake looks fluffy and fun, thanks to Color Mist and our Icing Sculptor™. ***In advance, roll out 4 oz. of Ready-To-Use Fondant and cut stars using smallest star cutter from 101 Cookie Cutter Set;*** *let dry overnight on cornstarch-dusted surface. Using buttercream, ice the 8 x 4 in. cake smooth, icing sides ½ in. thick; comb sides in a scallop motion with Icing Sculptor using ivory blades (single grooved edge). Pipe tip 1M rosettes on cake top and on bottom border. Spray rosettes and fondant stars with Color Mist. Position stars on cake top. Serves 20.*

C. Sit Down With A Clown

Make 'em laugh with a clown cupcake—you can make 'em easy using Color Mist. Spatula ice a small mound of Ready-To-Use Decorator Icing on top. Using tip 32, figure pipe body, legs, and arms (p. 118). Spray with Color Mist. Insert a Derby Clown Head and position candy-coated chocolate feet, hands and buttons. Each serves 1.

Ice Cookies Instantly!

Wait until they see these at the bake sale! With **Ice-A-Cookie**™ Ready-To-Use Cookie Icing, your cookies and cakes will outshine all others. Bright colors. Fun designs. The soft, squeezable pouch and convenient tips make icing and decorating easy–it's a snap to control the flow. Delicious vanilla-flavored icing dries to a smooth, satin finish. Choose from a rainbow of great colors and start decorating fun faces, holiday designs, messages and more. See the complete selection on page 140.

A. Party People

These bright, shining faces make everyone smile–and Ice-A-Cookie really makes them shine! Cut a 1 in. high round cake using the Comfort Grip Round Cutter. Cover cakes with heated Ice-A-Cookie, following pouch directions; let dry 30 minutes, then pipe facial features. For hat, cover cone-shaped corn snacks with Ice-A-Cookie and attach to a 4 in. Lollipop Stick, let dry 30 minutes and insert in cake. Pipe zigzags and swirl decorations with Ice-A-Cookie. Each serves 1.

B. Lovely Lineup

The shiny smooth finish of cakes iced with Ice-A-Cookie looks great matched up with satiny fondant hearts! Tint fondant rose, roll out and cut using the smallest cutter from our Nesting Heart Cutter Set; let dry. Cut cake circles from 1 in. high round cake, using a small round cutter from the 101 Cookie Cutter Set. Place cakes on a cooling grid over a cookie sheet and cover with heated white Ice-A-Cookie (see instructions on pouch); let dry. Add dots with pink Ice-A-Cookie. Pipe a tip 21 rosette in royal icing and position fondant heart. Each serves 1.

C. Jumping For Joy

Decorate your cake with cookies! Using Wilton cutters, you have a great chance to add fun cookie shapes that really grab the eye, and when you ice them with Ice-A-Cookie, it gives any cake a big boost of color. ***In advance, cut 6 kids with 3 in. boy cutter and 10 balloons with 2 in. round cutter from the 101 Cutter Set. Cut 10 gifts using square cutter from Mini Geometric Set.*** *Bake and cool. For skin tone color, mix together white and a small amount of red Ice-A-Cookie in a bowl.*

Outline and pipe-in faces and hands using skin tone icing in a cut decorating bag. Follow Ice-A-Cookie pouch directions to outline and fill in clothing, balloons and gifts; let dry 30 minutes, then add hair, balloon highlights and ribbons using narrow tip included. Let dry overnight. Draw facial features with FoodWriter edible color markers. Prepare 2-layer 6 and 8 in. cakes for stacked construction (p. 110); ice smooth in buttercream, icing sides ½ in. thick. Comb sides using Icing Sculptor™ with blue blades (double-curved edge). Pipe tip 1M rosettes on cake top and bottom border.

Spray cake tops with pink Color Mist™. Sprinkle with confetti from Flowerful Medley Sprinkle Assortment. Attach black shoestring licorice strings to balloons with icing. Attach cookies to cake with icing. Insert Hot Colors Combo Pack Candles. Cake serves 32; each cookie serves 1.

Whip Desserts Into SHAPE!

Don't have time to decorate a fancy dessert? You need the new **Dessert Whipper Pro™**! With this easy-to-use tool, you can mix fresh whipped cream and flavored toppings in seconds, then pipe elegant designs that make plain desserts unforgettable. The cakes shown here are just the beginning of the great things you can do with the Dessert Whipper Pro. You'll find even more ideas in the recipe book included–tempting recipes for maple cream, strawberry whip, chocolate/mocha mousse, peach mousse, cranberry whip and more. See the delicious details on page 122.

A

A. Supreme Shortcake

Beautiful presentation sets this party-sized shortcake apart. Fresh whipped cream is prepared in the Dessert Whipper Pro and piped in elegant rosettes–so the berries stand tall and line up perfectly on the 6 and 10 in. x 1½ in. high round cakes (be sure to cut the crusts before decorating). Serves 40.

B. Clown A Round!

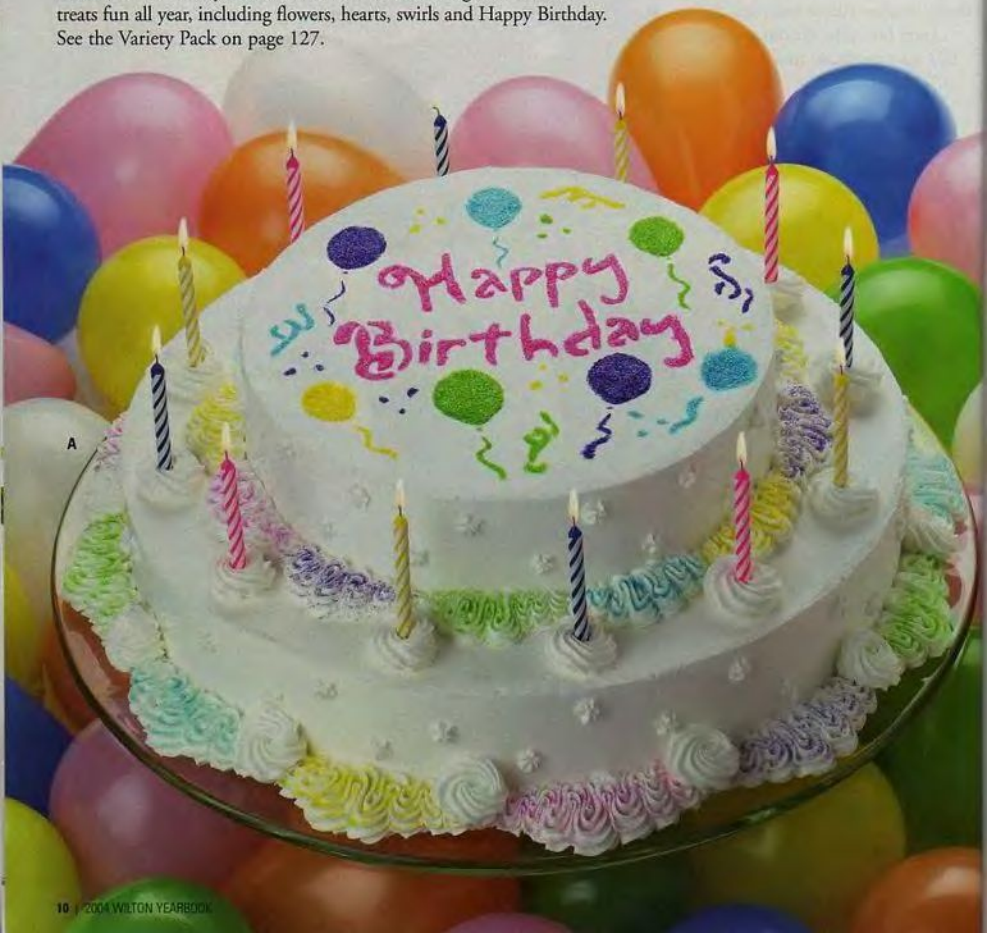
Fun under the big top—a tall swirl of Classic Whipped Cream (recipe, p. 111) gives our clown the perfect party hat. Use the Comfort Grip Round Cutter to cut circle faces from an 8 x 2 in. square cake. Cut out facial feature areas and insert candy-coated chocolate eyes and nose and red licorice mouth. Pipe a whipped cream swirl with the Dessert Whipper Pro (use Tulip tip included) and sprinkle with Rainbow Nonpareils. Each serves 1.

C. Raspberry Rose

With the Dessert Whipper Pro, you can create fresh whipped cream in sensational colors and flavors, then pipe beautiful designs like the rose to enhance your desserts. ***In advance, make candy leaves using washed and dried lemon leaves:*** *Paint backs of leaves using decorating brush and melted Light Cocoa Candy Melts™; let leaves set in freezer on parchment-covered pan, then paint a second coat. Let set, then peel off parchment. Bake, cool and level Mini Ball cakes. Cover cake tops with Raspberry Cream Cheese Whip (recipe, p. 112) in a swirl motion using the Tulip Tip on the Dessert Whipper Pro, and sprinkle with Pink Cake Sparkles™. Insert candy leaves in cake. Each serves 1.*

Create A Stencil Sensation!

It needn't take a lot of decorating time to make a dessert look special. It just takes Wilton Stencils! Our **Stencil-A-Cookie**™ sets, in 6 great styles shown on page 140, include a fun shaped cutter along with two delightful stencil designs. Use the cutter to create great shaped brownies, cakes and cookies, position the stencil, then fill in design areas with Wilton Ice-A-Cookie, Colored Sugars or FoodWriters. Or try our Cake Stencils Variety Pack, a collection of four designs that make treats fun all year, including flowers, hearts, swirls and Happy Birthday. See the Variety Pack on page 127.



C

C. A Crunchy Bunch

A pot full of posies decorated with the Flower Stencil-A-Cookie Set and Ice-A-Cookie™ really spreads sunshine! Bake and cool cookies cut with the flower cutter; outline and fill in following Ice-A-Cookie pouch directions; let dry at least 30 minutes. Position stencil, squeeze Ice-A-Cookie over stencil areas and smooth with spatula, then sprinkle with Colored Sugars. Pipe dots with Ice-A-Cookie. Attach cookies to 8 in. Lollipop Sticks using Candy Melts®; let harden. Wrap sticks with curling ribbon and attach Green Leaves with candy. Place a craft block in flower pot and insert cookies on sticks; add ribbon.*

*brand confectionery coating

A. Party Starter

Set the stage for a birthday blowout with the wild confetti and balloon Happy Birthday design from our Cake Stencils Variety Pack. Ice smooth 2-layer 8 in. and 12 in. cakes and prepare for stacked construction (p. 110); divide in 12ths using Cake Dividing Set. Position stencil and sprinkle over openings with Cake Sparkles™ crushed through a tea strainer; remove stencil. Pipe zigzag garlands from division points–tip 21 on 12 in. cake and tip 18 on 8 in. cake. Sprinkle garlands with Cake Sparkles. Add tip 18 rosettes at division points and insert candles. Pipe tip 16 stars on cake sides. Serves 60.

B. Pastel Pie

The classic fruit pie looks even more tempting–we've added "flower" to the crust using our Cake Stencils Variety Pack and Colored Sugars. Before placing the top crust, roll out to about 12 in. diameter on a well-floured cookie sheet; brush with an egg wash. Position flower stencil in center of crust and sprinkle with Pink, Yellow and Green Sugars; carefully remove stencil. Slide crust over filling and crimp edges. Bake following recipe directions.

B

Make ·A· Face

With our **Make-A-Cookie-Face Kits**, kids' favorite stars play many roles at the party. Famous faces like *Pooh, Scooby-Doo* and *Dora* can pop up in everything from place cards to a treat-filled centerpiece. Everything's in the kit for kids to decorate these fun cookies–a fun shaped cutter, facial feature icing decorations, tube decorating icing and gel. For all projects shown here, bake and decorate the cookies following kit instructions. See all the kits in our Character section, pages 188-199.

A. *Scooby-Doo* Burger

***Scooby-Doo** is always hounding us for a treat – this burger will even satisfy him! Mold and assemble the burger using instructions in the Burger Blast Candy Making Kit. Mold letters using Orange Candy Melts® and cutters from the A-B-C and 1-2-3 Cutter Set (p. 119). Overpipe with melted Lavender candy melts in a cut parchment bag. Outline and pipe-in candy tags using pattern†; pipe initials with melted candy. Cut 11¾ in. lollipop sticks to various lengths and attach to cookies and tags with melted candy. Wrap an 8 x 3 in. craft circle with Fanci-Foil; insert cookies on sticks, position burger and candy letters. Surround with curling ribbon.*

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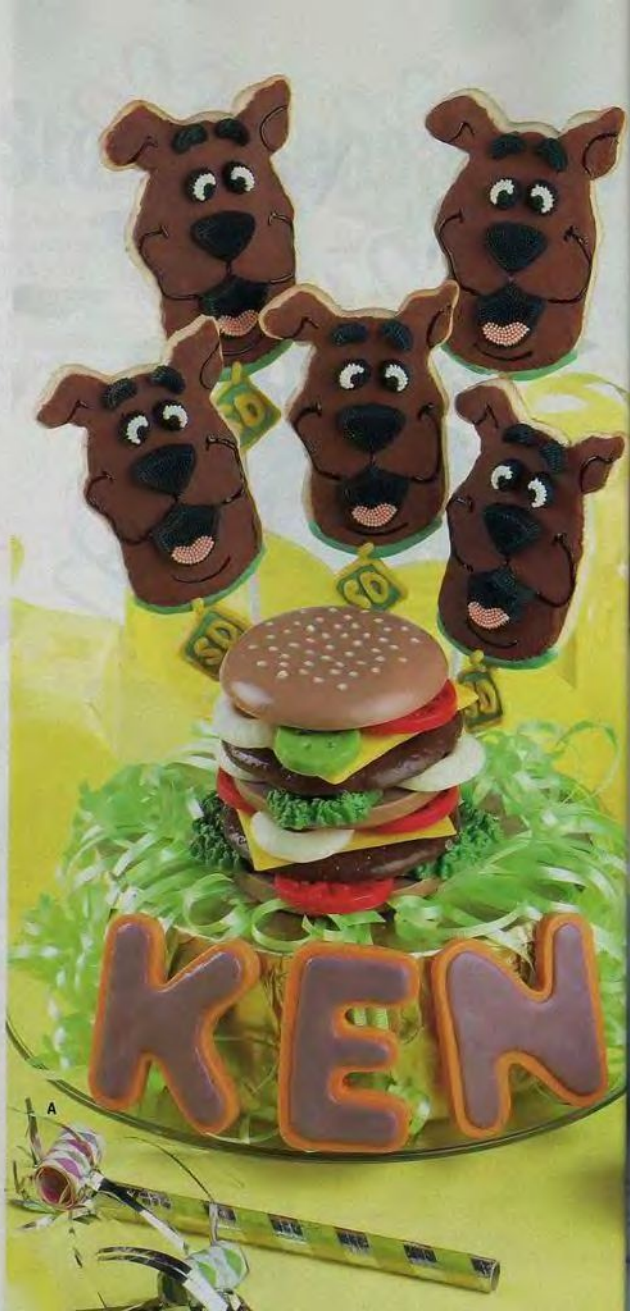

B

B. *Pooh's* Hunny Pot

*So much fun, everyone will want to dip their hand in for a treat! First, mold the **Pooh** lollipops following instructions in the **Pooh** Lollipop Kit. Attach 8 in. and 11¾ in. lollipop sticks to cookies with melted candy. For the hunny pot, mold 2 candy shells (p. 119) in the Sports Ball Pan, mixing 1 pk. each white and blue Candy Melts®* with a little Violet from the Garden Candy Color Set. Trim about 1 in. from the top with a warm knife. Place a foil-wrapped craft block, cut to fit, inside pot; refrigerate. Outline banner and print message with melted candy in cut parchment bag. Insert the candies and cookies on sticks and add ribbon.*

*Brand confectionery coating

©Disney

C. *Dora's* Setting Your Place!

*Having a fiesta with friends is second nature to **Dora the Explorer**. Mold flowers and leaves using instructions in the Flower Fancy Candy Making Kit. Attach a 6 in. Cookie Treat Stick to back of **Dora** cookie with melted candy. Trace and cut leaf place cards using pattern† and construction paper; write name with marker. Place a craft block, cut to fit, inside a plastic party cup; insert lollipops and cookie. Position curling ribbon and place card.*

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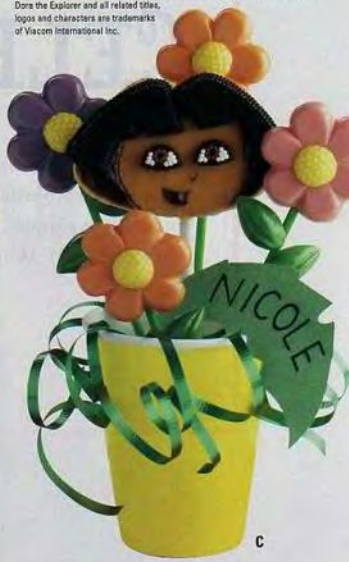

C

D

D. Swim With *SpongeBob*

*Kids will dive right into these **SpongeBob** cookie/candy place cards. To make candy: tint White Candy Melts®* with Garden and Primary Candy Colors. Mold candy plaque base in the Mini Loaf Pan; use patterns† and melted candy in cut parchment bags to outline and pipe in coral and flowers; refrigerate all candy until firm. Pipe star and dot designs with melted candy; let harden. Attach **SpongeBob** cookies using melted candy. Attach cookie, coral and flowers to base with melted candy. Sprinkle with granulated brown sugar.*

†Patterns in Wilton Pattern Book, p. 222

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BIRTHDAY CELEBRATIONS

You know what they want for their birthday–a knockout cake! Decorate it with whatever they love: their #1 sport, their special flowers and most-loved animals. Or fill it with their favorite tastes (how about a tower of ice cream?). Whatever you do, they'll know this cake is just for them.

See instructions for projects shown on these two pages on page 16.

A

A. Posh Packages

Pans: Hexagon Set, p. 157; 6 x 2 in. Round, p. 157
Tips: 2, 4, 5, p. 132

Colors: Lemon Yellow, Leaf Green, Violet, Rose, Royal Blue, p. 124
Recipes: Buttercream, Royal, p. 111
Also: Ready-To-Use Rolled Fondant (72 oz. needed), Easy-Glide Fondant Smoother, p. 136; Wooden Dowel Rods, p. 214; Cake Boards; Fanci-Foil Wrap, p. 217; Meringue Powder, p. 124; Soft Colors Glitter Candles, p. 151; Non-Stick Parchment Paper, p. 128

In advance, make bow loops (p. 117); set aside. Prepare 2-layer 9 and 12 in. hexagon cakes and 2-layer round cake (trimmed to 4 in. diameter and to measure 2½ in. high) for stacked construction (p. 110). Ice smooth in buttercream. Prepare round cake for rolled fondant (p. 105). Reserve a small amount of white fondant to cover top of round cake. Tint 24 oz. yellow and approximately 12 oz. each blue, rose, violet and green. Roll out and cut fondant panels to fit hexagon sides and position on cakes. Decorate panels with tip 2 narrow designs and tip 5 wide designs in royal icing—lines, swirls, dots and zigzags.

Cover round cake with yellow fondant; smooth. Cut white fondant circle with wavy edges; position on cake top. Divide round cake into 8ths, marking 1¼ in. from base of cake. Pipe tip 4 double drop strings in royal icing from division points, ½ and ¾ in. deep. Add tip 2 dots at string points. In buttercream, add tip 4 bead bottom border; attach bows. Position candles. Serves 58.

B. Leading Lights

Pan: 10½ x 15½ in. Jelly Roll, p. 158

Candy: White Candy Melts®* (4 pks.), p. 144; Garden and Primary Candy Color Sets, p. 146
Recipes: Buttercream, p. 111; Candy Clay, p. 112; Sponge Cake, p. 112
Also: Non-Stick Parchment Paper, p. 128; corn syrup, black shoestring licorice, plastic wrap, craft knife

In advance, prepare 1 recipe candy clay, let cool to room temperature, and divide into thirds. Leave ⅓ white and tint remaining thirds yellow and green. Wrap tightly and let set overnight.

Bake cake and roll up lengthwise following recipe. When cool, unroll cake and spread with buttercream. Reroll cake, wrap in plastic wrap and freeze. Tint portions of melted candy red and yellow. Cut frozen jelly roll into 3½ in. lengths. Dip cakes into candy, tap to remove excess, place upright on parchment-covered board to set. Roll out and cut candy clay to make flames, dots, swirls and ribbon trims. Cut 1 in. piece of licorice for wick; insert in flame. Roll ¼ in. diameter candy clay ropes and wrap around base of upright cakes. Insert wick. Each serves 2.

C. Get This Party Started!

Pan: Standard Muffin, p. 158

Tip: 2110 (1M), p. 133
Candy: White Candy Melts®*, p. 144; Party Time Lollipop Mold, p. 146; Primary Candy Color Set, p. 146
Recipe: Buttercream Icing, p. 111
Also: Yellow Color Mist™, p. 125; Flowerful Medley Sprinkles, p. 127; Party Time Baking Cups, p. 148; Decorator Brush Set, p. 145

Tint portions of melted white candy yellow, red and blue. Mold candles using painting method (p. 119). Refrigerate until firm; unmold. Pipe tip 1M rosette on cupcakes; spray with Color Mist™, add confetti sprinkles. Insert candy. Each serves 1.

D

D. Crawling On A Cloud

Pans: 8, 12 x 2 in. Rounds, p. 157; Stand-Up Cuddly Bear Set, p. 162
Tips: 1, 3, 8, 13, p. 132-133
Colors: Copper (skin tone), Rose, Lemon Yellow, Brown, p. 124
Recipe: Buttercream Icing, p. 111
Also: 2004 Pattern Book (Bow), p. 222; Wooden Dowel Rods, p. 214; 11¾ in. Lollipop Sticks, p. 147; Pink Color Mist™ Food Color Spray, p. 125; Nesting Stars Metal Cutter Set, p. 141; Ready-To-Use Rolled Fondant (96 oz. needed), p. 136; 14 in. Cake Circle, Fanci-Foil Wrap, p. 217; White Cake Sparkles™, p. 127; Decorator Brush Set, p. 145; pencil, pizza cutter, ruler, white curling ribbon (3 yds.), hot glue gun, cornstarch, confectioners' sugar

In advance, roll out fondant and cut 5 smallest and 4 second largest stars using cutters. Cut fondant bow using pattern. Let pieces dry on cornstarch-dusted surface. Spray bow and 1 larger star with Color Mist™. Attach 3 large white stars to lollipop sticks with hot glue gun. Tie 14 in. pieces of curling ribbon onto each stick. Print tip 1 message on stars; brush with water and sprinkle with Cake Sparkles™. Set aside.

Bake bear cake from firm-textured batter such as pound cake. Trim off ears, muzzle and right hand paw; trim neck area slightly to shape. Position on double cake circle cut to fit. Outline diaper area with tip 3. Pipe tip 8 ball nose and toes. Pipe tip 3 dot eyes and pupils (flatten and smooth with finger dipped in cornstarch). Outline mouth with tip 3. Cover diaper area and body with tip 13 stars; add eyebrows and eyelashes with tip 1 strings. Attach pink star to body and bow to head with icing. Outline hands and arms with tip 13; fill in with tip 13 stars, overpiping hand holding star with another row of tip 13 stars. For hair, tint 2½ in. ball of fondant yellow, roll out on surface covered with confectioners' sugar. Using ruler and pizza cutter, cut 4 to 5 in. long x ⅛ in. wide strips. Wrap strips around pencil to curl; let set 10 minutes and attach to head with icing, strand by strand.

Prepare 1-layer round cakes for rolled fondant (p. 105) and stacked construction (p. 110). Knead together 72 oz. of fondant, break off eleven 1 to 2 in. balls. Shape balls into ovals and randomly place on edges of cake to resemble clouds. Roll out large piece of fondant and completely cover 2-layer cake, shaping fondant around clouds. Lightly spray cloud areas with Color Mist; position baby. Attach small fondant stars with icing; insert large stars on sticks. Serves 72.

E

E. Barking On Your B-Day!

Pans: Playful Pup, p. 162; Mini Ball, p. 164
Tips: 3, 6, 8, 16, 18, p. 132-133
Colors: Black, Royal Blue, No-Taste Red, Violet, Kelly Green, Lemon Yellow, p. 124
Recipe: Buttercream Icing, p. 111
Also: Flowerful Medley Sprinkle Decorations, p. 127; Cake Board, Fanci-Foil Wrap, p. 217; curling ribbon in purple, green, yellow (22 in. each color), cornstarch

Ice cake sides and background areas smooth. Outline body, ears, hat and facial features with tip 3. Pipe-in tip 6 mouth, tongue and nose; pipe-in tip 3 eyes and pupils (smooth with finger dipped in cornstarch). Cover puppy with tip 16 stars and hat with tip 18 stars; pipe tip 3 outline eyebrows. Add tip 3 dots on muzzle. Pipe tip 3 pull-out fringe on hat. Pipe tip 8 ball bottom border. Position mini ball balloons on foil-covered boards and cover with tip 16 stars; attach ribbon strings and pipe tip 16 zigzag knots. Print tip 3 message. Sprinkle around puppy with confetti sprinkles from Flowerful Medley Assortment. Cake serves 12, each balloon serves 1.

F. Future Farmer

Pans: Stand-Up Cuddly Bear Set, p. 162; 12 x 18 x 2 in. Sheet, p. 157
Tips: 1, 2, 3, 16, 47, 127D, 233, p. 132-135
Colors: Lemon Yellow, Brown, Black, Royal Blue, Rose, Copper (skin tone), Ivory, p. 124
Recipes: Buttercream Icing, Roll-Out Cookie, p. 111; Color Flow Icing, p. 112
Also: 2004 Pattern Book (Pitchfork Tines), p. 222; Cake Board, Fanci-Foil Wrap, p. 217; Animal Pals 50-Pc. Cutter Set, p. 142; Color Flow Mix, p. 124; 4 in. Lollipop Sticks, p. 147; Parchment Triangles, p. 130; Non-Stick Parchment Paper, p. 128; Decorator Brush Set, p. 145; Wooden Dowel Rods, p. 214; cornstarch

Note: Combine Lemon Yellow and Ivory to achieve hat color used.

In advance, make pitchfork and cookies: Using parchment-covered pattern and full-strength color flow icing, outline tines with tip 3. Make extras to allow for breakage; let dry. For handle, paint dowel rod with thinned color flow icing; let dry. Attach pitchfork tines to handle with full-strength color flow; set aside. Cut, bake and cool 3 cows and 2 each pigs, horses and sheep using animal cutters. Outline and flow-in with tip 2 and color flow (p. 113); let dry. Pipe spots on cows using thinned color flow in cut parchment bag; let dry. Use tip 1 and full strength color flow to pipe facial features on animals; use tip 2 to pipe hooves on horses, sheep and cows, mane and tail on horses, and curly hair on sheep. Attach lollipop sticks to cookies with color flow; let dry.

Bake and cool bear "farmer" cake using firm-textured batter such as pound cake; trim off right hand. Place on foil-covered double-thick cake board, cut to fit. Pipe-in shoe bottoms, eyes and pupils with tip 3 (smooth with finger dipped in cornstarch). Pipe tip 3 "c" motion ears. Cover face, shirt, overalls, tops of shoes and hands with tip 16 stars. For hat, pipe tip 127D ruffle brim and cover back with tip 16 stars. Add tip 16 pull-out hair. Position pitchfork. Overpipe nose, ears, hands and fingers over pitchfork with tip 16 stars.

Ice 1-layer sheet cake smooth. Divide sides into 3 in. sections; pipe tip 47 smooth side up band fence posts and rails at each section. Insert dowel rod on sheet cake where farmer will be placed. Position farmer. Randomly pipe tip 233 pull-out grass around sheet cake and on top. Print tip 2 message. Insert cookies. Serves 84.

F

A. Prima Ballerina

Pans: Storybook Doll, p. 161; 12 x 2 in. Round, p. 157; Standard Muffin, p. 158
Candy: White Candy Melts®* (3 pks.), p. 144; Ballerina Princess Lollipop Mold, p. 148; Garden Candy Color Set, p. 148; 4 in. Lollipop Sticks, p. 147
Tips: 3, 4, 16, 17, 45, 104, 125, p. 132-135
Colors: Rose, Copper (skin tone), Brown, p. 124
Recipes: Buttercream, Royal Icings, p. 111
Also: 2004 Pattern Book (Large Bow, Small Bow), p. 222; 14 in. Plate from Tall Tier Cake Stand Set, Glue-On Plate Legs (6 needed), Bottom Column Bolt; 7¾ in. Columns (2 needed), Cake Corer Tube, p. 213; Cake Dividing Set, p. 129; 10 and 12 in. Cake Circles, p. 217; Parchment Triangles, p. 130; Meringue Powder, p. 124; Non-Stick Parchment Paper, p. 128; White Standard Baking Cups, p. 148; paring knife, hot glue gun, waxed paper, cornstarch

In advance, use Storybook Doll pan as mold and melted white candy to make the following candy plaque pieces for ballerina: Mold 4 arms (2 for arms, 2 for legs), an additional arm piece ⅜ in. long to be used as neck, and one each head and body piece (omit collar from body and trim ½ in. from bottom of dress). Refrigerate until firm; unmold. Trim straight edges on pieces with paring knife. Using candy colors, tint portions of melted candy green, pink, black and skin tone (use a small amount of pink). Using Princess mold, make 12 ballerina lollipops with sticks and 12 flower clusters without sticks using painting method (p. 119). Refrigerate until firm; unmold. Pipe facial features on ballerina lollipops using melted candy in cut parchment bag. For bows, outline and fill-in parchment covered patterns with melted candy; let set.

Glue feet on Tall Tier Plate. Prepare 10 and 12 in. cake circles and 1-layer round cake for Center Column Construction (p. 110). Ice cake smooth and divide into 12ths. Assemble cake with columns on stand. Pipe tip 17 shell bottom border. Pipe tip 104 ribbon swags from division points. Attach flower candies at division points with icing. Attach candy plaque pieces together on column with melted candy; let harden. Using royal icing, pipe tip 3 outline mouth, tip 4 dot cheeks, eyes (flatten and smooth with finger dipped in cornstarch). Cover face, neck, arms and legs with tip 16 stars. Add tip 16 pull-out star hair. Outline neckline with tip 4. Pipe tip 125 ruffles on bottom of tutu; pipe tip 45 waistband. Pipe tip 16 rosettes on sleeves and tip 104 ruffles on wrists. Outline and pipe-in slippers and ties with tip 4. Attach candy bows on head and waist with icing. Ice 12 cupcakes smooth. Trim lollipop sticks to desired lengths and insert ballerinas in cupcakes. Cake serves 40, each cupcake serves 1.

*brand confectionery coating

B

B. Graceful Steps

Pan: Ballet Slippers, p. 161
Tips: 3, 10, 16, 21, 103, 352, p. 132-135
Colors: Rose, Kelly Green, p. 124
Recipes: Buttercream, Royal Icings, p. 111
Also: Flower Nail #7, p. 130; Cake Board, Fanci-Foil Wrap, p. 217; Meringue Powder, p. 124; waxed paper, cornstarch

In advance, using flower nail and royal icing, make 31 tip 103 roses with tip 10 bases. Make extras to allow for breakage and let dry.

Ice cake sides, background and message areas and inside of slippers smooth. Outline slippers, bows and message area with tip 3. Pipe in bows with tip 3 (smooth with finger dipped in cornstarch). Cover slippers with tip 16 stars. Pipe tip 103 streamers. Add tip 21 shell bottom border; position roses and add tip 352 leaves. Print tip 3 message. Serves 12.

C

C. Gliding And Glowing

Pan: Butterfly, p. 161
Tips: 3, 16, 21, p. 132-133
Colors: Lemon Yellow, Violet, Pink, Royal Blue, Leaf Green, p. 124
Recipe: Buttercream Icing, p. 111
Also: 2004 Pattern Book (Wing), p. 222; Piping Gel, p. 124; 8 in. Angled Spatula, p. 130; Parchment Triangles, p. 130; Cake Board, Fanci-Foil Wrap, p. 217; toothpick, black shoestring licorice

Ice sides and lightly ice top of cake smooth. Trace wing patterns on cake top with toothpick. Outline body and pattern areas with tip 3. Leave pattern areas uncovered; cover remainder of wings and body with tip 16 stars. Tint portions of piping gel pink, blue, violet and green; pipe-in pattern areas with tinted piping gel in cut parchment bags. For antennae, cut licorice pieces to 2 in.; add a tip 16 star on end; insert in cake. Pipe tip 21 rosette bottom border. Serves 12.

D. Spreading Their Wings

Pans: 6, 8, 10 x 2 in. Round, p. 157
Cookie: Blossom Nesting Cutter Set, p. 142; Animal Pals 50-Pc. Cutter Set, p. 142
Tips: 1, 2, 3, 4, 5, 8, 233, 352, p. 132-135
Colors: Rose, Lemon Yellow, Orange, Black, Leaf Green, Kelly Green, Violet, p. 124
Recipes: Buttercream, Royal Icings, p. 111
Also: 6 in. Lollipop Sticks, p. 147; Plastic Dowel Rods, p. 214; Blue, Pink, Orange, Violet Color Mist™ Food Color Spray, p. 125; Ready-To-Use Rolled Fondant (24 oz.), p. 136; Decor-Edge™, p. 217; Cake Board, Fanci-Foil Wrap, p. 217; Meringue Powder, p. 124; pedestal cake stand, cornstarch, cardboard, craft knife, waxed paper

Note: Combine Leaf Green and Kelly Green to achieve shade used.

In advance, using rolled fondant, make 10 butterflies: 15 each smallest and second smallest blossoms (p. 118).

Ice smooth 2-layer cakes (two 1½ in. layers to make 3 in. high cakes) and prepare for stacked construction (p. 110). Lightly spray sides with Blue Color Mist to create a sky and clouds effect. Attach large and small blossoms around each tier with buttercream. Pipe tip 4 bead hearts in buttercream on cake sides. Attach butterflies with buttercream; insert butterfly on stick and attach a large blossom with buttercream. Attach small blossoms on top of cake. Pipe tip 352 leaves on blossoms and tip 233 pull-out grass bottom borders. Attach Decor-Edge™ to edge of stand, following package directions. Serves 60.

D

A

A. Happenin' Dude

Pan: Little Hero, p. 161
Tips: 3, 5, 8, 16, 21, p. 132-133
Colors: Violet, Royal Blue, Black, Red-Red, Copper (skin tone), Lemon Yellow, p. 124
Cookie: 101 Cookie Cutter Set, p. 142; Cookie Sheet, Cooling Grid, p. 143
Recipes: Roll-Out Cookie, Buttercream Icing, p. 111
Also: 2004 Pattern Book (Face With Hat), p. 222; Cake Board, Fanci-Foil Wrap, p. 217; Non-Stick Parchment Paper, p. 128; toothpick, cornstarch

Tint dough violet. Cut message cookies using letters from set; bake and cool. In buttercream, outline letters with tip 8 and overpipe with tip 3.

Trim hose, nozzle and jacket collar from cake; cut off a "V"-shaped area between legs to shape pants. Ice cake sides and background areas smooth. Lightly ice face area; trace face and hat pattern with toothpick. Outline face, ears, hat, hands, sweatshirt and pants with 3 and cover with tip 16 stars. Overpipe shirt with tip 16 stars to create oversized look; overpipe jeans with tip 3 lines. Outline and pipe-in brim and button on top of hat with tip 3 (smooth with finger dipped in cornstarch). Pipe tip 16 star nose, tip 3 string mouth and eyebrows. Outline sunglasses with tip 8 and pipe in with tip 5 (smooth with finger dipped in cornstarch). Pipe tip 21 star bottom border. Position cookies. Cake serves 12; each cookie serves 1.

B. Chillin' Children

Candy: Funny Faces Candy Making Kit (includes face and facial features, Lt. Cocoa, White, Yellow, Blue, Red Candy Melts®*, disposable decorating bags,lollipop sticks, decorator brush), p. 144; Garden Candy Color Set, p. 146
Cookie: 101 Cookie Cutter Set, p. 142; Cookie Sheet, p. 143
Also: Non-Stick Parchment Paper, p. 128

*brand confectionery coating

To mold hats, position hat cutter on parchment paper-covered cookie sheet and fill ¼ in. deep with melted candy; refrigerate until firm; unmold and remove paper. Pipe lines and buttons using melted candy in cut decorating bag. Tint portions of melted white candy black using candy color and skin tone by adding small amounts of red and yellow candy. Mold face lollipops, ears, noses and glasses; refrigerate until firm; unmold. Attach hats and facial features with melted candy. Pipe freckles and mouths using melted candy in cut bag. Each serves 1.

B

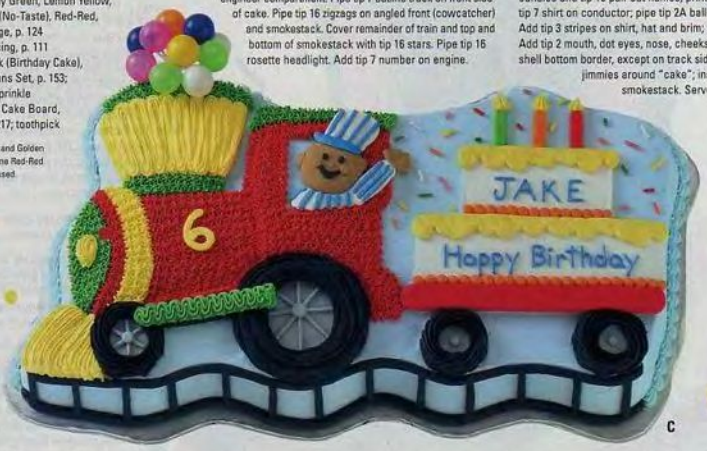
C. Train Station Celebration!

Pan: Train, p. 165
Tips: 2, 2A, 3, 4, 7, 16, 21, p. 132-133
Colors: Royal Blue, Kelly Green, Lemon Yellow, Golden Yellow, Red (No-Taste), Red-Red, Black, Brown, Orange, p. 124
Recipe: Buttercream Icing, p. 111
Also: 2004 Pattern Book (Birthday Cake), p. 222; Circus Balloons Set, p. 153; Rainbow Jimmies Sprinkle Decorations, p. 127; Cake Board, Fanci-Foil Wrap, p. 217; toothpick

Note: Combine Lemon Yellow and Golden Yellow for shade used; combine Red-Red and No-Taste Red for shade used.

Ice cake sides and background areas smooth; elongate window area to measure 2 in. deep. Ice insides of wheels smooth; pipe tip 3 outline spokes on front wheels and tip 3 dot axles on back wheels. Add tip 3 separation line between engine and engineer compartment. Pipe tip 7 outline track on front side of cake. Pipe tip 16 zigzags on angled front (cowcatcher) and smokestack. Cover remainder of train and top and bottom of smokestack with tip 16 stars. Pipe tip 16 rosette headlight. Add tip 7 number on engine.

Pipe tip 21 swirl wheels; add tip 16 zigzag axle to front wheels. Trace birthday cake pattern with toothpick; ice smooth. Pipe tip 2A outline trailer base above back wheels. For "cake", pipe tip 3 frosting; add tip 4 ball bottom borders, tip 7 outline candles and tip 16 pull-out flames; print tip 2 message. Pipe tip 7 shirt on conductor; pipe tip 2A ball head; pipe tip 7 hat. Add tip 3 stripes on shirt, hat and brim; pipe tip 3 dot hand. Add tip 2 mouth, dot eyes, nose, cheeks and ears. Pipe tip 16 shell bottom border, except on track side. Sprinkle rainbow jimmies around "cake"; insert balloons in smokestack. Serves 12.



C

D. He's A Big Wheel!

Pans: 3-D Cruiser, p. 165; 12 x 18 x 2 in. Sheet, p. 157; Standard Muffin, p. 158; Cooling Grid, Cookie Sheet, p. 143
Tips: 2, 2B, 3, 4, 6, 8, 10, 18, p. 132-135
Colors: Red-Red, No-Taste Red, Black, Lemon Yellow, p. 124
Recipe: Buttercream Icing, p. 111
Also: 2004 Pattern Book (Lightning Bolt), p. 222; 8½ in. Oval Separator Plate, p. 214; Hidden Pillars, p. 215; Cake Boards, Fanci-Foil Wrap, p. 217; Chocolate Ready-To-Use Decorator Icing, p. 124; 4 in. Lollipop Sticks, p. 147; sugar wafers, mini marshmallows, plain donuts, granulated brown sugar, cornstarch, toothpick, waxed paper

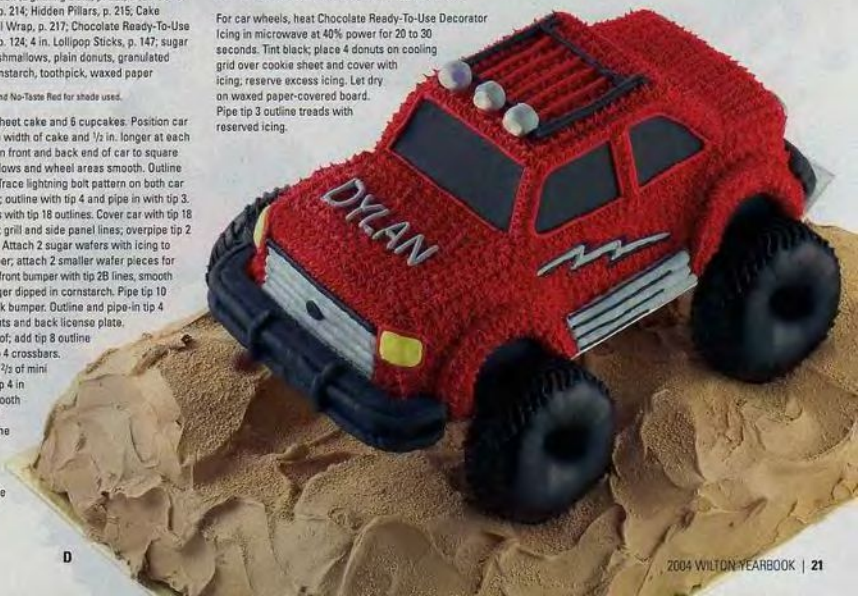
Note: Combine Red-Red and No-Taste Red for shade used.

Bake and cool car, sheet cake and 6 cupcakes. Position car cake on board cut to width of cake and ½ in. longer at each end. Build up icing on front and back end of car to square off corners. Ice windows and wheel areas smooth. Outline windows with tip 4. Trace lightning bolt pattern on both car doors with toothpick; outline with tip 4 and pipe in with tip 3. Overpipe wheel wells with tip 18 outlines. Cover car with tip 18 stars. Pipe tip 6 front grill and side panel lines; overpipe tip 2 lines on side panels. Attach 2 sugar wafers with icing to front of car for bumper; attach 2 smaller wafer pieces for bumper sides. Cover front bumper with tip 2B lines, smooth if necessary with finger dipped in cornstarch. Pipe tip 10 outline bars and back bumper. Outline and pipe-in tip 4 front lights, back lights and back license plate. Pipe tip 3 lines on roof; add tip 8 outline luggage rack with tip 4 crossbars. For roof lights, cover ⅔ of mini marshmallow with tip 4 in buttercream (pat smooth with finger dipped in cornstarch); leave one white end exposed to resemble light. Attach to car with icing. Print tip 4 name and pipe tip 4 decal on front grill.

Bevel ends of sheet cake by trimming sides to randomly measure 1 to 1½ in. high. Cut cupcakes horizontally in half and attach randomly to cake top to create rugged terrain. Generously ice cake with spatula; add brown sugar "gravel". Cut two hidden pillars to 4 in. high for back of car and cut two to 4½ in. high for front of car; insert in cake. Position oval plate on hidden pillars to hold car. Cover pillars with icing, building up to blend with rugged terrain.

For car wheels, heat Chocolate Ready-To-Use Decorator Icing in microwave at 40% power for 20 to 30 seconds. Tint black; place 4 donuts on cooling grid over cookie sheet and cover with icing; reserve excess icing. Let dry on waxed paper-covered board. Pipe tip 3 outline treads with reserved icing.

Cut lollipop sticks to 3 in. lengths and insert into donut wheels to secure. Assemble cakes: Ice oval plate smooth; position car. Insert wheels on lollipop sticks under sides of car. Serves 90.



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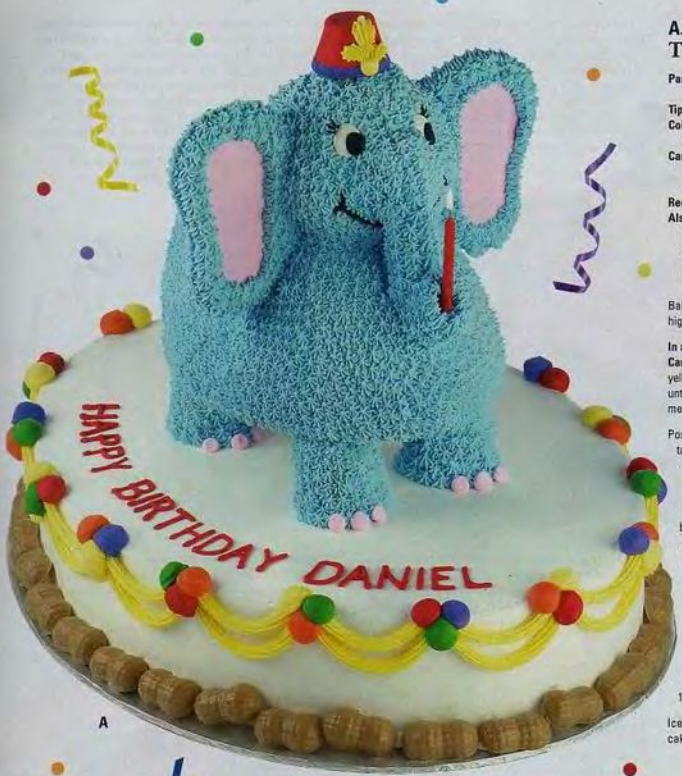


A

A. A Birthday They'll Never Forget

Pans: 3-D Rubber Ducky, p. 160; Oval Pan Set (16½ x 12⅜ in. used), p. 157
Tips: 1, 3, 4, 6, 8, 18, 20, 21, 47, 102, p. 132-135
Colors: Royal Blue, Rose, Red-Red, Lemon Yellow, Violet, Orange, Kelly Green, Black, p. 124
Candy: Cordial Cups Mold, p. 145; Snack Time Mold, p. 146; Candy Melts®*–White, Yellow, Light Cocoa, Orange, p. 144; 11¾ in. Lollipop Sticks, p. 147
Recipe: Buttercream Icing, p. 111
Also: 2004 Pattern Book (Elephant Ears), p. 222; Cake Board, Fanci-Foil Wrap, p. 217; Plastic Dowel Rods, 8½ in. Oval Separator Plate, p. 214; Hidden Pillars, p. 215; Celebration Candles, p. 150; string licorice; 20 x 13½ in. heavy board, cut into oval, cornstarch

Bake and cool ducky cake and 2-layer oval cakes (two 1½ in. high layers to make 3 in. high cake).

In advance, mold 28 peanuts using Snack Time Mold and Candy Melts in the following quantities: ½ pk. white, ½ pk. yellow, ¼ pk. lt. cocoa and 8 disks orange (p. 119). Refrigerate until firm; unmold. Mold one cup using Cordial Cup Mold and melted candy of your choice. Set all aside.

Position ducky cake on oval separator plate. Trim off bill and tail. Make trunk (p. 117). **Make ears:** Using pattern, cut 2 ears from cake board, wrap with foil. Ice front of ears smooth in buttercream icing. Cut lollipop stick in two 6½ in. lengths, and insert into flat edge of cardboard ears, then insert end of sticks into cake. Using tip 8, build up icing between cake and plate. Pipe-in whites of eyes with tip 6 (smooth with fingers dipped in cornstarch). Pipe-in tip 3 dot pupils. Cover body, edges and back of ears, head and trunk with tip 18 stars. Pipe tip 1 outline eyelashes; tip 3 mouth. **Make hat:** Ice cordial cup smooth and attach to top of head with dots of icing. Add smooth side tip 47 band around base of hat. Add tip 20 fleur de lis. **Make tail:** Prepare a decorating bag with icing, fitted with tip 6. Cut a 3 in. length of licorice, insert into opening of tip, then while gently squeezing bag, pull out licorice, coating it with icing. Attach to elephant, add tip 1 pull out dot fringe on end.

Ice 2-layer oval cake smooth. Cut hidden pillars to 2 in. above cake. Push hidden pillars into cake and cover with tip 8 zigzags to build up. Pipe tip 18 stars on legs, pipe tip 4 dot toenails. Divide oval cake into 16ths. Pipe tip 102 double swags between division marks. Pipe tip 8 ball balloons at division points. Add tip 21 shell bottom border, and tip 3 message. Position candy peanuts.

To assemble: Place elephant onto hidden pillars. Serves 56.

B. Circus Cat

Pans: Petal Set (12 in. used), p. 157; Sports Ball Set, p. 164
Tip: 21, p. 133
Color: Golden Yellow, p. 124
Recipe: Buttercream, Chocolate Buttercream Icings, p. 111
Also: Red, Violet Tube Decorator Icings, Tip and Nail Set, p. 126; Cake Board, Fanci-Foil Wrap, p. 217; chocolate nougat candy, vanilla wafer cookies, black candy-coated chocolates, waffle cone, jelly fruit discs

Ice petal and half ball cakes smooth. Position ball cake on top of petal cake. Pipe tip 21 pull-out star mane on sides and top of petal cake. Ice 2 vanilla wafers smooth for ears, trim bottom slightly and attach to cake with icing. Roll out chocolate nougat candy for nose and mouth, attach flattened jelly disc cheeks and candy-coated chocolate eyes with icing. Cut waffle cone to 4½ in. high; ice smooth with tube icing. Using star tip from tip and nail set, pipe pull-out star pompom; using round tip from set, pipe number. Position hat and pipe zigzag brim with star tip from set. Serves 44.

B

C. Come Join This Circus

Pans: Classic Wonder Mold, p. 161; 8 in., 12 in., 14 x 2 in. Round, p. 157
Tips: 3, 5, 6, 16, 18, 21, 32, 125, p. 132-135
Colors: Lemon Yellow, Red (no-taste), Royal Blue, Kelly Green, Orange, p. 124
Recipe: Buttercream Icing, p. 111
Also: Small Derby Clowns Set (2 pks.), p. 153; Cake Circles, 18 in. Cake Base, p. 217; Plastic Dowel Rods, p. 214; Cake Dividing Set, p. 129; 4 in. Lollipop Sticks, p. 147; Happy Birthday Candle Pick Set, p. 149; construction paper, transparent tape, scissors

Bake and cool Wonder Mold cake, 1-layer 12 and 14 in. cakes and 2-layer 8 in. cake. Trim base of Wonder Mold cake to create 5½ in. high cake. Ice rounds and prepare for stacked construction (p. 110). Lightly ice Wonder Mold cake.

Using Cake Divider Set, divide Wonder Mold into 12ths at bottom edge of cake. Insert a lollipop stick into cake top for a guide; using the edge of a ruler, mark vertical divisions on cake by lining up stick with division mark at bottom edge. Cover division areas with tip 18 stars, alternating icing colors.

Divide 8 in. cake into 4ths. Using tip 16 strings, pipe curtains between division marks, allowing 1 in. open space at center top edge of each. Pipe tip 125 ruffle at bottom edge of Wonder Mold cake. Using tip 18, pipe star top and bottom borders on 12 in. cake and top border on 14 in. cake. Add tip 21 star bottom border on 14 in. cake.

Cut flag from construction paper and tape to lollipop stick, insert into cake top. Pipe tip 6 name, position candle picks. Using tips 32, 5 and 3, figure pipe circus clowns (see p. 118); insert clown heads. Serves 131.

C

D

D. Make 'Em Laugh!

Cookie: Nesting Blossom Cutter Set, p. 142; Cookie Sheet, 6 in. Cookie Treat Sticks, p. 143
Candy: White Candy Melts ®*, p. 144; Garden and Primary Candy Color Sets, p. 146; Candy Melting Plate, p. 145
Also: Disposable Decorating Bags, p. 130; cone-shaped corn snacks, candy-coated chocolates

Mold collar: place third smallest blossom cutter on cookie sheet and fill ¼ in. deep with melted candy; refrigerate until firm, unmold. Attach to cookie stick with melted candy.

Mold head: Tint portion of melted white candy black using candy color.

Tint portion skin tone using small amounts of red and yellow candy colors. Fill melting plate cavity for head candy; refrigerate until firm, unmold. Attach head to collar with melted candy. Tint small portions of melted white candy black, orange, green, blue and red. Using candy in cut parchment bags, pipe outline on collar. Pipe dot and string facial features, hair and bow tie with melted candy, allowing each color detail to set before overpiping. **Make hat:** dip corn snack in melted candy; let set; pipe dots and outline brim. Attach hat to clown and candy-coated chocolate to hat with melted candy. Each serves 1.

*brand confectionery coating

A. Look Under The Big Top!

Pan: Mini Ball, p. 164
Candy: Candy Melts®*–White, Light Cocoa, p. 144; Party Time Candy Mold, p. 146; Primary Candy Color Set, p. 146
Also: Disposable Decorating Bags, p. 130; Decorator Brush Set, p. 145; Small Derby Clowns Set, p. 153; 4 small and 2 large spice drops, candy-coated chocolates, scissors, 2 skewers, craft block; sharp knife

Tint portions of melted white candy yellow, blue and red using candy colors. Make 2 candy shells (p. 119) in Mini Ball Pan, one ¾ in. deep for body bottom, one 1 in. deep for body top; refrigerate until ¼ in. shell has formed, remove excess candy and refrigerate until firm; unmold. Cut hole in center of top shell with knife; insert clown head and attach with melted candy. For arms, insert skewers separately into 2 small spice drops and dip in melted candy; place in craft block and refrigerate until firm. For hands, cut 2 red spice drops lengthwise in half; cut to ½ in. high and cut a notch for thumbs; attach with candy to candy-coated spice drops. Remove skewer and attach arms to top shell with melted candy. Attach candy-coated chocolate buttons with melted white candy. For feet, pinch end of large spice drops to form teardrop shape; attach to bottom shell with melted candy.

Mold candy balloons using painting method (p. 119); refrigerate until firm, unmold. Pipe message using melted candy in cut disposable bag. Fill bottom shell with assorted candies. Each serves 1.

A

C. Gumballs Galore

Cookie: 101 Cookie Cutter Set, p. 142; Cookie Sheet, p. 143 Tip: 3, p. 132
Colors: Violet, Leaf Green, Lemon Yellow, Orange, Royal Blue, Black, Red-Red, p. 124
Recipes: Roll-Out Cookie, p. 111; Color Flow Icing, p. 112
Also: Color Flow Mix, p. 124; Parchment Triangles, p. 130

Use round and bell cutters from set to cut cookies. Before baking, cut small portion off top of bell and attach to top of round cookie. Trim bottom area off round cookie and attach bottom half of bell to form gumball machine. Bake and cool. Outline and pipe-in with color flow icing and tip 3 (p. 113); let set. Add dot gumballs, and pipe-in machine details with tip 3 and full-strength color flow. Each serves 1.

C

B

B. Traveling Tunes

Pans: Mini Loaf, p. 158; Cooling Grid, Cookie Sheet, p. 143
Candy: White Candy Melts®*, p. 144; Primary Candy Color Set, p. 146
Also: Parchment Triangles, p. 130; Non-Stick Parchment Paper, p. 128

Tint portions of melted white candy blue, black and gray (mix equal amounts of blue and red colors for black, lighten black with white candy for gray). Cover mini loaf cakes with melted candy; let harden. Stand cake on narrow side. Pipe 2½ in. wide x 1 in. high handle with melted candy in cut parchment bag, on parchment-covered cookie sheet. Refrigerate until firm. Turn handle over and overpipe with melted candy. Refrigerate until firm. Pipe speakers, front panel, top dial and accent trims with melted candy. Attach handle with dots of candy. Each serves 1.

D

D. Chew-Chew Sandwich

Pan: Mini Locomotive, p. 159
Also: Hot Roll Mix, assorted lunchmeat, American cheese, lettuce, carrot sticks, black olives, cucumber slice, cherry tomato, toothpick

Following directions on hot roll mix package, bake bread in pan cavities; cool.

Slice bread horizontally in half, and assemble sandwich using your favorite ingredients. Position strips of cheese for bands on engine and window, slice olives in half for wheels, add cucumber slice for large wheel, carrot sticks cut to fit for angled front (cowcatcher) and for axle between wheels, cherry tomato for front light (secure with toothpick). Each serves 1.

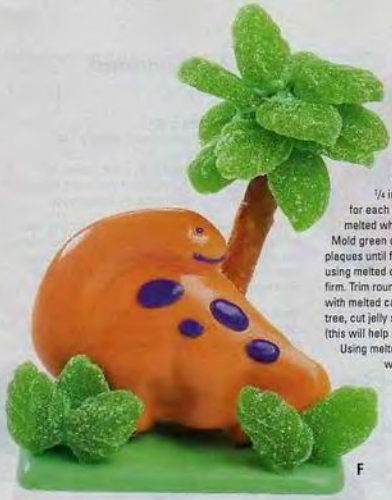
E. On The Rim-It's In!

Cookie: Comfort Grip™ Square Crinkle Cutter, p. 141; 8 in. Cookie Treat Sticks, Cookie Sheet, Cooling Grid, p. 143
Candy: Candy Melts®*–White, Light Cocoa, p. 144; Primary Candy Color Set, p. 146; Cordial Cups Mold, p. 145; Candy Melting Plate, p. 145
Also: Parchment Triangles, p. 130

Mold solid cordial cup baskets using cocoa candy (p. 119). Mold basketballs in melting plate cavities using candy tinted orange and mixed with a little cocoa candy (2 halves needed for each ball). Refrigerate until firm; unmold. Pipe lines on net and basketballs using melted candy in cut parchment bag; refrigerate until firm. When halves are firm, attach together with melted candy.

Cut, bake and cool square cookie backboards; cover with melted candy; let harden. Tint portions of candy blue and red with candy colors; pipe zigzag outline and target zone on backboard with melted candy in cut parchment bag; refrigerate until firm. Attach cookie stick, ball and basket with melted candy; let set. Each serves 1.

E



F

F. Dino Dines Out

Pan: Mini Dinosaur, p. 159; Mini Loaf, p. 158
Candy: Candy Melts®*–White, Orange, p. 144; Garden Candy Color Set, p. 146
Also: Disposable Decorating Bags, p. 130; pretzel rods, jelly spearmint leaves

Mold orange dinosaur candy plaque (p. 119) 1/4 in. deep in pan cavity (reserve 2 orange wafers for each dinosaur to make easel backs). Tint portions of melted white candy green and violet using candy colors. Mold green candy plaque in mini loaf pan. Refrigerate plaques until firm; unmold. Pipe violet spots, mouth and eye using melted candy in cut disposable bag; refrigerate until firm. Trim round edges off orange candy discs and attach with melted candy to back of dinosaur for easel backs. For tree, cut jelly spearmint leaves lengthwise in half, refrigerate (this will help candy harden quickly when assembling). Using melted candy, attach leaves to top of pretzel rod; when set, attach bottom of pretzel to back of dinosaur. Attach dinosaur to candy plaque base, and additional jelly spearmint leaves around dinosaur with melted candy. Each serves 1.

G. Hero's Headgear

Pan: Mini Ball, p. 164; Cookie Sheet, Cooling Grid, p. 143
Candy: Candy Melts®*–White, Red, p. 144; Garden Candy Color Set, p. 146
Also: 2004 Pattern Book (Hat Brim, Badge), p. 222; Disposable Decorating Bags, p. 130; Non-Stick Parchment Paper, p. 128

Place mini ball cakes on parchment; cover with melted red candy; let set. Tint portions of melted white candy black and gray using candy color. Using parchment-covered patterns, outline and pipe-in brim and badge with melted candy in cut disposable bag; refrigerate until firm. Pipe lines on hat; pipe initials on badge and attach to hat with melted candy. Each serves 1.

*brand confectionery coating

G

H. Molding Personalities

Cookie: 101 Cookie Cutter Set, p. 142; White Ice-A-Cookie™ Cookie Icing, p. 140; Cookie Sheet, p. 143
Candy: Funny Faces Candy-Making Kit (includes Candy Melts, molds, disposable decorating bags, decorating brush), p. 144
Colors: Brown, Orange, p. 124
Recipe: Roll-Out Cookie, p. 111
Also: FoodWriter™ Edible Color Markers, p. 126

In advance, mold candy heads (without sticks), hair and facial features following package directions. Refrigerate until firm; unmold. Attach hair and facial features to heads with melted candy. Tint dough light orange (skin tone); cut bodies using gingerbread boy cutter from set; bake and cool. Outline and fill in cookies with Ice-A-Cookie; let dry overnight. Attach head to cookie with melted candy. Color in and draw clothes with FoodWriter™. Each serves 1.

H

A

A. You Bug Me!

Pan: Mini Ball, p. 164
Tips: 2A, 2, 3, p. 132
Colors: Black, Red-Red, p. 124; Red Ice-A-Cookie™ Cookie Icing, p. 125
Recipe: Buttercream Icing, p. 111
Also: Cake Board, Fanci-Foil Wrap, p. 217; Cookie Sheet, Cooling Grid, p. 143; black shoestring licorice, cornstarch

Place mini cakes on cooling grid over pan; cover with Ice-A-Cookie following package directions; let set at least 1/2 hour. In buttercream, pipe tip 2A ball head, add tip 3 dots to body (flatten and smooth with finger dipped in cornstarch). Cut 1 1/2 in. pieces of licorice and insert for antennae. Pipe tip 2 ball on end of antenna. Add tip 2 dot whites of eyes (flatten and smooth with finger dipped in cornstarch). Add tip 2 dot pupils. Outline mouth with tip 2. Each serves 1.

B

B. Cozy Castle

Pan: Jumbo Muffin, p. 158
Tips: 2, 3, 16, 224, 349, p. 132-133
Colors: Rose, Lemon Yellow, Violet, Kelly Green, p. 124
Recipes: Buttercream, Royal Icings, p. 111
Also: Meringue Powder, p. 124; Cake Board, Fanci-Foil Wrap, p. 217; candy sticks

In advance, using royal icing, make 15 each tip 224 dark violet and light violet drop flowers with tip 2 white dot centers for each cupcake; make extras to allow for breakage and let dry. Turn cupcake upside down, ice smooth. Pipe-in windows and door window with tip 2 (smooth with finger dipped in cornstarch); outline windows and doorstep with tip 3. Pipe tip 3 beads around door and for doorknob. Trim candy sticks to 3 1/2, 4, 4 1/4 and 4 1/2 in. lengths. Pipe tip 16 rosette bases for candy sticks and insert at staggered lengths into cake. Pipe tip 16 swirls on candy sticks and around top edge of cake. Position drop flowers around bottom border; add tip 349 leaves. Each serves 1.

C. Cute And Contented

Pan: Standard Muffin, p. 158
Tip: 2, p. 132
Color: Copper (skin tone), p. 124
Candy: Candy Melts®*–Light Cocoa, Yellow, p. 144
Recipe: Buttercream Icing, p. 111
Also: White Standard Baking Cups, p. 148; Disposable Decorating Bags, p. 130; Non-Stick Parchment Paper, p. 128; yellow hollow-center candy, waxed paper

Ice cupcake smooth. Outline and pipe-in 1 1/4 x 1 1/8 in. oval pacifier base on parchment with melted candy in cut disposable bag. On parchment, pipe hair curl with melted cocoa candy in cut bag. Refrigerate until firm; carefully peel off parchment.

Attach hollow-center candy to pacifier base with melted candy. Pipe eyes and mouth with melted candy in cut bag; pipe tip 2 nose in buttercream. Position pacifier. Each serves 1.

C

D

D. Monkey Munchie

Pan: Standard Muffin, p. 158
Candy: Candy Melts®*–White, Light Cocoa, p. 144; Garden Candy Color Set, p. 146
Also: 2004 Pattern Book (Monkey Upper and Lower Face), p. 222; Chocolate Ready-To-Use Decorator Icing, p. 124; White Standard Baking Cups, p.148; Disposable Decorating Bags, p. 130, Non-Stick Parchment Paper, p. 128

Ice cupcakes smooth with chocolate icing. Tint portions of melted white candy black and light pink using candy colors. Add a small amount of melted cocoa candy to white for tan shade used on face. Outline and pipe-in parchment-covered face patterns with melted candy in cut disposable bags; refrigerate until firm. Carefully peel off parchment. Position upper face candy on cupcake; overlap with lower face candy. Pipe eyes, nose, mouth and cheeks using melted candy in cut bag. Insert 2 cocoa Candy Melts wafers in cupcake for ears. Each serves 1.

*brand confectionery coating

E. Hamming It Up!

Pan: Standard Muffin, p. 158
Color: Pink, p. 124
Candy: White Candy Melts®*, p. 144; Garden Candy Color Set, p. 146
Recipe: Buttercream Icing, p. 111
Also: 2004 Pattern Book (Pig Ears, Eyes, Feet), p. 222; White Standard Baking Cups, p. 148; Disposable Decorating Bags, p. 130; Non-Stick Parchment Paper, p. 128; large marshmallows

Ice cupcakes smooth. Tint portions of melted white candy pink and black using candy colors. Outline and pipe-in parchment-covered patterns with melted candy in cut disposable bags; refrigerate until firm. Carefully peel off parchment. For nose, cut marshmallow horizontally in half and dip in melted candy; refrigerate until firm, position on cupcake. Insert ears and feet, position eyes. Pipe nostrils, mouth and pupils using melted candy in cut bag. Each serves 1.

E

F. Coming Up Daisies!

Pans: 11 x 15 x 2 in. Sheet, p. 157; Cooling Grid, p. 143
Also: Flower Stencil-A-Cookie™ Set, p. 140; Sugar Crystals Sprinkle Decorations, p. 127; Ready-To-Use Decorator Icing, p. 124; waxed paper

Bake 1 in. high sheet cake. Cut out cakes using flower cutter from set. Follow heating directions for Ready-To-Use Decorator Icing (p. 111); pour icing over cakes placed on cooling grid over sheet pan. Let set on waxed paper. Position flower stencil on cakes; spread icing across stencil and immediately sprinkle with sugar crystals. Each serves 1.

G. Bright Sunny Faces

Cookie: 101 Cookie Cutter Set, p. 142; Cookie Sheet, p. 143
Candy: White Candy Melts®*, p. 144; Primary Candy Color Set, p. 146; 4 in. Lollipop Sticks, p. 147
Also: Parchment Triangles, p. 130; Non-Stick Parchment Paper, p. 128

Tint portions of melted white candy orange, yellow, red and black (combine equal amounts of red and blue for black). Mold sunray and center candies using daisy and medium round cutters from set: Position cutters on parchment-covered cookie sheet and fill ¼ in. deep with melted candy. Refrigerate until firm; unmold. Attach round to daisy candy with melted candy. Pipe facial features using melted candy in cut parchment bag; refrigerate until firm. Attach lollipop stick with melted candy. Each serves 1.

I. Hot Coffee!

Pan: Mini Ball, p. 164
Tip: 2110 (1M), p. 133
Candy: Candy Melts®*–White, Light Cocoa, p. 144; Garden Candy Color Set, p. 146
Cookie: Round Comfort Grip™ Cutter, p. 141; Cookie Sheet, p. 143
Recipe: Whipped Ganache, p. 112
Also: 2004 Pattern Book (Steam Curls, Handle), p. 222; Disposable Decorating Bags, p. 130; Non-Stick Parchment Paper, p. 128

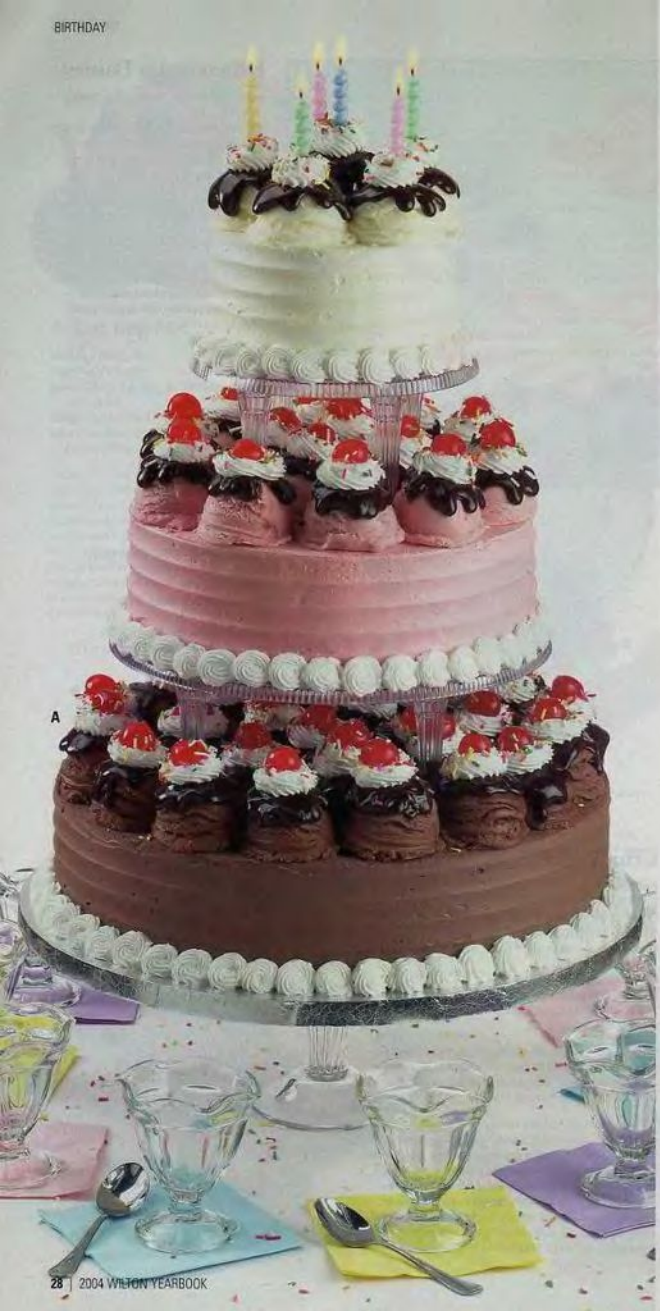
Mold saucer: Position round cutter on parchment-covered cookie sheet and fill ¼ in. deep with melted candy; refrigerate until firm, unmold. Mold candy shell teacup (p. 119) in Mini Ball Pan; refrigerate until firm, unmold.

Tint a small amount of white candy rose and green using candy colors; pipe bead flower, dot center, leaves and vines using melted candy in cut disposable bag. Pipe handle and curls using parchment-covered patterns and melted candy in cut disposable bag; overpipe handle. Let harden at room temperature. Carefully remove paper from candy pieces. Attach handle to cup and cup to saucer with melted candy. Using tip 1M, pipe whipped ganache swirl in cup; insert candy curl piece. Each serves 1.

H. April Showers

Candy: Cordial Cups Candy Mold, p. 145; White Candy Melts®*, p. 144
Tips: 2, 225, 349, p. 132-135
Colors: Violet, Lemon Yellow, Leaf Green, p. 124
Recipe: Royal Icing, p. 111
Also: 2004 Pattern Book (Handle and Spout), p. 222; Meringue Powder, p. 124; Parchment Triangles, p. 130; Non-Stick Parchment Paper, p. 128

In advance, using royal icing, make approximately 11 tip 225 drop flowers for each candy; add tip 2 dot centers. Make extras to allow for breakage and let dry. Mold solid cordial cup candy; refrigerate until firm; unmold. Outline parchment-covered patterns with melted candy in cut parchment bag; let set. Turn candy cup upside down; attach handle and spout with melted candy. Build up a small mound of icing in center of cup; position drop flowers and add tip 349 leaves. Attach drop flower to front with melted candy. Each serves 1.



A

A. Ice Cream Sundae Cake

Pans: 6, 10, 14 x 2 in. Round, p. 157
Tips: 18, 32, p. 133
Colors: Pink, Golden Yellow, p. 124
Recipes: Buttercream, Chocolate Buttercream Icings, p. 111
Also: Icing Sculptor™, p. 129; 7, 11 in. Crystal-Look Plates, p. 214; 7 in. Crystal-Look Spiked Pillars (2 sets), p. 215; Rainbow Jimmies Sprinkle Decorations, p. 127; Vanilla Whipped Icing Mix† (2 pks. needed), p. 124; 16 in. Round Silver Cake Base, p. 217; Soft Colors Corkscrew Candles, p. 151; Professional Turntable, p. 128; Disposable Decorating Bags, p. 130; 2 - 2¼ in. diameter ice cream scoop, fudge sauce topping, maraschino cherries, ice cream–1 quart vanilla, ½ gallon strawberry, 1 gallon chocolate

In advance, scoop ice cream balls and freeze. Drain and dry maraschino cherries; set aside.

Ice 2-layer, 3 in. high cakes smooth, icing sides ½ in. thick, and prepare for push-in pillar construction (p. 110). Place each cake on turntable; comb sides with Icing Sculptor, using pink blades, curved side out. Pipe tip 18 rosette bottom borders.

Shortly before serving, place frozen ice cream balls on cakes. Using a cut disposable bag, pipe fudge sauce over ice cream and top edge of cake, flowing down sides. Pipe tip 32 rosette in whipped topping on each scoop. Position cherries on scoops for 10 and 14 in. cakes; position candles on scoops for 6 in. cake. Sprinkle scoops with rainbow jimmies. Serves 103.

†You may also use the Dessert Whipper Pro (p. 122) with its classic whipped cream recipe for rosettes; use tulip tip included to decorate.

B

B. Teddy's Treat

Pan: Mini Bear, p. 159
Candy: White Candy Melts®*, p. 144; Snack Time Candy Mold, Primary Candy Color Set, p. 146
Tips: 3, 14, p. 132-133
Colors: Rose, Black, p. 124
Recipe: Buttercream Icing, p. 111
Also: Cake Board, Fanci-Foil Wrap, p. 217; Decorator Brush Set, p. 145, cornstarch

Tint portions of white candy yellow/orange combination with a small amount of blue (for cone), yellow and pink (for scoops). Mold ice cream cone using painting method (p. 119). Refrigerate until firm; unmold

Ice inside ears and bottoms of feet smooth. Pipe tip 3 dot eyes and nose, outline mouth. Pipe-in tip 3 tongue (smooth with finger dipped in cornstarch). Cover bear with tip 14 stars. Position cone in hand; build up arms with tip 14 zigzags, then overpipe with tip 14 stars. Each serves 1.

*brand confectionery coating

C. Chilly Choo-Choo

Pans: Choo-Choo Train Set, p. 165; 9 x 5 in. Loaf, p. 158
Tips: 16, 21, 1M, p. 133
Colors: Lemon Yellow, Golden Yellow, Leaf Green, Kelly Green, p. 124
Candy: Light Cocoa Candy Melts®* (3 pks.), p. 144; 6 in. Lollipop Sticks, p. 147
Recipes: Buttercream Icing, Stabilized Whipped Cream Icing, p. 111
Also: Cake Boards, Fanci-Foil Wrap, p. 217; Rainbow Nonpareils Sprinkle Decorations, p. 127; cookies–chocolate chip (2 approx. 2½ in. diameter, 4 approx. 2 in. diameter), 4 vanilla sandwich; candy-coated chocolate dots; fruit jellies; cinnamon dots; chocolate twist licorice; candy sticks; red jawbreakers; cake ice cream cone; maraschino cherries; ice cream, almond brickle bits

Decorate Train Engine: Using buttercream, pipe tip 21 spiral on front of engine, attach red jawbreaker. Cover angled front (cowcatcher) with tip 21 stripes. Ice windows smooth. Cover engine with tip 16 stars. Add two tip 21 zigzag bands over engine and attach candy-coated chocolate dots. Build up icing on roof and attach chocolate licorice cut to fit. Attach cinnamon dots around windows. Position chocolate chip cookie wheels, attach fruit jellies to cookie centers with dots of icing, attach candy sticks. Cut a candy stick to 3 in. and attach at back of engine to connect engine to ice cream car. Pipe tip 1M spiral in ice cream cone. Add sprinkle decorations and red jawbreaker. Push a lollipop stick into train engine and into bottom of cone to hold upright and secure. **Decorate Ice Cream Car:** Make a candy shell ¼ in. thick and 1¾ in. high using loaf pan and melted candy (see p. 119). Cut a board to fit bottom of car, wrap with foil, attach 2 candy sticks to bottom of car with melted candy then attach sticks to board. Attach candy-coated chocolate dots to centers of sandwich cookies with melted candy; attach cookie wheels to car. Attach garland of candy-coated chocolate dots to sides with melted candy.

Immediately before serving, fill car with scoops of ice cream. Pipe tip 1M spirals using stabilized whipped cream. Add sprinkle decorations and marachino cherries. Sprinkle almond brickle bits around cake. Cake serves 12.

D. Here's the Scoop...

Pan: Ice Cream Cone, p. 163
Tips: 4, 2110 (1M), p. 132-133
Colors: Violet, Peach, Leaf Green, Rose, Lemon Yellow, Golden Yellow, Ivory, p. 124
Recipe: Buttercream Icing, p. 111
Also: Cake Boards, Fanci-Foil Wrap, p. 217

Note: Combine Ivory Icing Color with a little Golden Yellow for color of cone.

Ice cone portion of cake top and sides smooth. Using tip 4, outline rim and pipe diagonal lines, 1 in. apart.

For scoops, using tip 1M, pipe stripes on cake using side-to-side motion. Serves 12.

D

C

A

A. Tempting Invitation

Pan: 12 x 18 x 2 in. Sheet, p. 157
Tips: 3, 21, p. 132-133
Cookie: Ice-A-Cookie™ Cookie Icing–Red, Yellow, White, Green, Blue, p. 140; 101 Cookie Cutter Set, p. 142; Cookie Sheet, Cooling Grid, p. 143
Recipes: Buttercream Icing, Roll-Out Cookie, p. 111
Also: Rainbow Colors Corkscrew Candles, p. 151; Flowerful Medley Sprinkle Decorations, p. 127; Icing Sculptor™, p. 129; Color Mist™ Food Color Spray–Red, Yellow, Blue, Green, p. 125; 14 x 20 in. Silver Cake Base, Cake Board, Fanci-Foil Wrap, p. 217

In advance, cut, bake and cool cookies: Four 1 in. rounds, three 3 in. rounds, one 4 in. round, 18 stars, letters for message and apostrophe (use bottom curve from letter "S"). Cover cookies with Ice-A-Cookie following package instructions; let dry. Add white balloon highlights.

Ice 1-layer cake smooth, sides ½ in. thick. Comb sides with Icing Sculptor, using clear blades and alternating single curved edge with multi-curved edge. Spray cake top with Color Mist. Pipe tip 21 rosette bottom border. Position round cookie balloons, letters and stars. Pipe tip 3 strings on balloons. Sprinkle cake with daisy sprinkles from mix. Pipe tip 21 rosette candle holders; insert candles. Serves 72.

B. Confetti Commotion

Pan: 12 x 2 in. Round, p. 157
Tips: 12, 18, p. 132-133
Colors: Royal Blue, Orange, Christmas Red, Lemon Yellow, Kelly Green, p. 124
Cookie: Nesting Stars Cutter Set, p. 141; Round Comfort Grip™ Cutter, p. 141; 6 in. Cookie Treat Sticks, p. 143
Recipe: Buttercream Icing, p. 111
Also: 2004 Pattern Book (Birthday Cake, Flames), p. 222; Yellow Cake Sparkles™, p. 127; Ready-To-Use Rolled Fondant (24 oz. needed), p. 136; Cake Board, Fanci-Foil Wrap, p. 217; Decorator Brush Set, p. 145; Rainbow Glitter Candles, p. 151; zip-close plastic bag, rolling pin, cornstarch

In advance, make fondant decorations: Divide fondant into 6ths. Tint portions orange, blue, red, green and yellow; reserve remaining portion white. To make streamers, cut narrow strips in each color and wind around cookie stick. Slide off stick and onto a board lightly dusted with cornstarch to dry.

Cut entire "cake" using pattern and white fondant. Cut icing areas and bottom of cake using pattern and red fondant. Cut out blue fondant candles, ½ in. wide x 2 in. high; cut yellow fondant flames using pattern. Using smallest star cutter, cut yellow stars; using round cutter, cut red, green and orange balloons.

Cut triangle balloon knots. Using narrow opening of tip 12, cut confetti dots in all colors. Place Cake Sparkles in plastic bag and crush with rolling pin. Brush flames and stars with water and sprinkle with Cake Sparkles.

Ice 2-layer cake, 3 in. high, smooth. Position fondant pieces on cake, trimming balloons as needed. Pipe tip 18 star bottom border. Position streamers, confetti dots and candles on cake. Serves 40.

B

C. A Party In Itself!

(from our cover)

Pans: 8, 12 x 2 in. Round, p. 157; Standard Muffin, p. 158
Tips: 8, 2110 (1M), p. 132-133
Cookie: 101 Cookie Cutter Set, Ice Cream Cone Cutter, p. 142; 8 in. Cookie Treat Sticks, p. 143; Ice-A-Cookie™ Cookie Icing–White (2 pks.), Red, Yellow, Blue, Orange, Green, p. 140; Square Crinkle Comfort Grip™ Cutter, p. 141; Cookie Sheet, Cooling Grid, p. 143
Recipes: Buttercream Icing, Roll-Out Cookie, p. 111
Also: 14 in. Round Silver Cake Base, p. 217; Wooden Dowel Rods, p. 214; Icing Sculptor™, p. 129; Color Mist™ Food Color Spray–Yellow, Blue, Orange, Green, Red, p. 125; Flowerful Medley Sprinkle Decorations, p. 127; Professional Turntable, p. 128; Hot Colors Combo Pack Candles, p. 151; White Standard Baking Cups, p. 148; curling ribbon, waxed paper

In advance, cut the following cookies: "HAPPY BIRTHDAY" and three 3 in. round balloons using 101 Cutter Set. 2 square crinkle gifts, 4 ice cream cone hats (cut ice cream area off cone and reserve for other cookies). Roll sixty 3/4 in. diameter balls of dough and position on cookie sheet. For each gift cookie, cut 3 circles using large opening of tip 8; position and press on top to form bow. For pompoms, cut 4 circles with large opening of tip 8; attach one to point of each hat cookie. Bake and cool all cookies.

Follow pouch directions to outline and fill in letter, gift and hat cookies with Ice-A-Cookie; let dry overnight. Cover ball cookies with Ice-A-Cookie (p. 119); let dry at least 1/2 hour. Pipe spirals on ball tops using Ice-A-Cookie and decorating tip included; let dry. Use Ice-A-Cookie and decorating tip for the following: outline and pipe-in ribbons and bows, add dots to gifts, highlights to balloons, swirls and stripes to party hats; let dry. Attach cookies to treat sticks with icing; tie on curling ribbon. Set aside.

Ice 2-layer cakes smooth with 1/2 in. icing and prepare for stacked construction (p. 110). Using Icing Sculptor with yellow blades (u-shaped edge), comb cake sides. Pipe tip 8 ball top borders on both tiers. Attach cookie balls for bottom borders with icing. Attach cookie message to cake sides with icing. Sprinkle confetti from Flowerful Medley on top tier; insert cookies.

Bake and cool cupcakes; pipe tip 1M swirl on tops. Spray tops with ColorMist and sprinkle with confetti dots from Flowerful Medley Sprinkles. Position cup cakes around cake and insert celebration candles. Cake serves 60; each cupcake serves 1.

C

A. Power Guy

Pan: Little Hero, p. 161
Tips: 1, 3, 4, 5, 10, 16, 18, 233, p. 132-133
Colors: Royal Blue, Copper (skin tone), Kelly Green, Black, No-Taste Red, Brown, p. 124
Recipe: Buttercream Icing, p. 111
Also: Cake Board, Fanci-Foil Wrap, p. 217; cornstarch

Trim off fire hose, collar and sleeve cuff areas on cake. Ice sides, background areas and mouth smooth. Outline clothes, shoes, face, arms and bat with tip 4. Pipe tip 4 dot eyes and nose (smooth with finger dipped in cornstarch). Cover clothes, face and arms with tip 16 stars. Pipe in tip 4 brim on cap, trim on sleeves and collar, shoes and jersey emblem (smooth with finger dipped in cornstarch). Print tip 3 numbers. Pipe in tip 10 bat. Add tip 3 string shoelaces and pull-out spikes. Pipe tip 18 star bottom border in blue area and tip 233 pull-out grass bottom border in green area. Pipe tip 5 balls with tip 1 string stitching on bottom border. Serves 12.

A

C

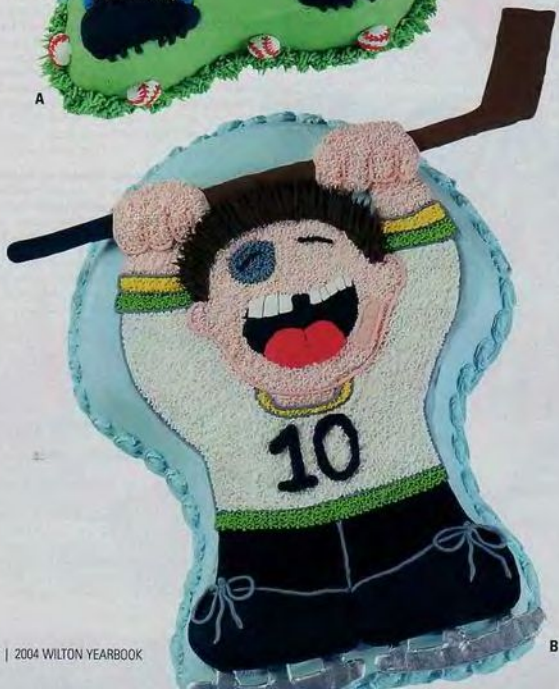
B. He's Called For Icing!

Pan: Juggling Clown, p. 162
Tips: 2A, 3, 5, 16, p. 132-133
Colors: Royal Blue, Red-Red, Brown, Black, Copper (skin tone), Golden Yellow, Lemon Yellow, Leaf Green, p. 124
Recipe: Buttercream Icing, p. 111
Also: 2004 Pattern Book (Body, Skates, Hockey Stick), p. 222; Cake Board, Fanci-Foil Wrap, p. 217; 11 in. Straight Spatula, p. 130; cardboard, toothpick, cornstarch

Note: Add a small amount of Lemon Yellow to Golden Yellow and Leaf Green to achieve shades used.

Cut out hockey stick and skate patterns from cardboard. Wrap skates with Fanci-Foil; ice stick smooth.

Trim collar and tie area off cake. Ice sides smooth, lightly ice top. Add tip 16 c-motion bottom border. Trace body pattern with toothpick. Outline body and facial features with tip 3. Pipe-in mouth and tongue with tip 3 (smooth with finger dipped in cornstarch). Imprint a small line down center of tongue with spatula. Cover face, arms, jersey and pants with tip 16 stars. Pipe tip 3 string eyes. Insert skate blades into cake. Pipe-in skate boots with tip 2A (smooth with finger dipped in cornstarch). Pipe tip 3 string laces. Outline and pipe-in teeth with tip 3. Position hockey stick; outline hands with tip 3 and cover with tip 16 stars; overpipe for dimension. Add tip 3 pull-out hair. Outline and pipe-in bandage with tip 3. Print tip 5 number. Serves 12.



B

C. Holding Court

Pan: Storybook Doll, p. 161
Tips: 1, 2, 3, 8, 10, 16, p. 132-133
Colors: Lemon Yellow, Black, Brown, p. 124
Recipe: Buttercream Icing, p. 111
Also: 2004 Pattern Book (Tennis Racket), p. 222; Cake Board, Fanci-Foil Wrap, p. 217; cardboard, cornstarch

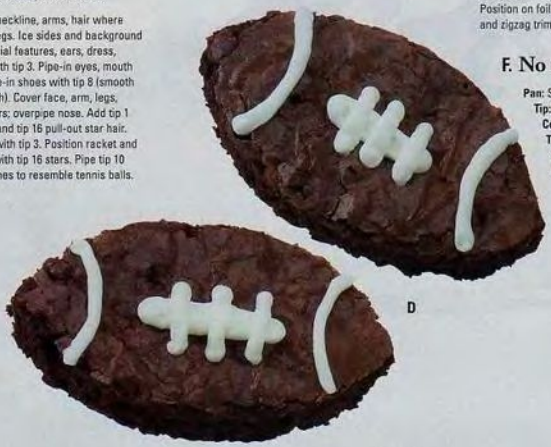
In advance, cut racket pattern from cardboard; cover with foil. Ice string area smooth. Pipe tip 3 outline strings. Pipe in racket frame with tip 10; handle with tip 3. Set aside.

Trim off raised areas of cake—neckline, arms, hair where ears will be and outer part of legs. Ice sides and background areas smooth. Outline face, facial features, ears, dress, arms, legs, socks and shoes with tip 3. Pipe-in eyes, mouth and sleeve cuffs with tip 3; pipe-in shoes with tip 8 (smooth with finger dipped in cornstarch). Cover face, arm, legs, dress and socks with tip 16 stars; overpipe nose. Add tip 1 pull-out eyelashes, tip 3 bows and tip 16 pull-out star hair. Outline and pipe-in headband with tip 3. Position racket and outline hands with tip 3; fill in with tip 16 stars. Pipe tip 10 ball bottom border; pipe tip 2 lines to resemble tennis balls. Serves 12.

D. Working The Clock!

Pan: 9 x 13 x 2 in. Sheet, p. 157
Tip: 3, p. 132
Recipe: Buttercream Icing, p. 111
Also: 101 Cookie Cutter Set, p. 142; brownie mix

Bake brownies. While still warm, cut out football shapes with cutter from set. Remove from pan and cool. Pipe tip 3 lines and stitching. Each serves 1.



E. For Crisp Football Weather

Pan: First and Ten Football, p. 164
Tip: 21, p. 133
Candy: Light Cocoa Candy Melts®*, p. 144
Recipe: Buttercream Icing, p. 111; favorite crisped rice cereal treats (double recipe needed)
Also: Cake Board, Fanci-Foil Wrap, p. 217

Prepare cereal treat recipes: Add 1 package of melted candy to butter/marshmallow mixture after it is melted. Stir in cereal and press mixture into greased football pan. Unmold; let cool. Position on foil-covered board. Pipe tip 21 outline stitching and zigzag trim. Serves 12.

F. No One Passes 'Em Up!

Pan: Standard Muffin, p. 158
Tip: 233, p. 133
Color: Kelly Green, p. 124
Topper: Football Set, p. 153
Recipe: Buttercream Icing, p. 111
Also: Football Baking Cups, p. 148; 8 in. Straight Spatula, p. 130

Ice cupcakes fluffy with spatula. Position toppers. Randomly pipe tip 233 pull-out grass. Each serves 1.

A

A. Rabbis Rejoice!

Pans: 6, 9, 16 x 2 in. Round, p. 156
Tips: 1, 2, 3, 16, 32, p. 132-133
Color: Royal Blue, p. 124
Recipes: Buttercream Icing, p. 111; Color Flow Icing, p. 112
Also: 2004 Pattern Book (Star of David, Lion, Dancing Rabbis, Lettering); p. 222; Decorator Preferred® 10 in. Separator Plate, p. 214; 9 in. Twist Legs from Crystal-Clear Cake Divider Set, p. 213; Ready-To-Use Rolled Fondant (168 oz. needed), Easy-Glide Fondant Smoothers, p. 136; Silver Fanci-Foil Wrap, p. 217; 6 in. Cookie Treat Sticks, p. 143; 4 in. Lollipop Sticks, p. 147; Color Flow Mix, p. 124; Decorator Favorites Pattern Press Set, p. 137; Non-Stick Parchment Paper, p. 128, toothpick, triple-thick corrugated 20 in. boards

Make color flow pieces at least 1 week in advance (p. 113): The Star of David is a 3-dimensional plaque made with a large star plaque as base and individual sections attached on top. Using patterns, tip 2 and full-strength color flow icing, outline large Star of David, 6 star points, 6-sided center piece and lion; flow-in with thinned color flow and let dry. Using blue color flow, outline and flow-in 2 of each rabbi pattern; let dry 48 hours. When dry, use tip 2 and icing to attach star sections, overpipe outlines and pattern on star for added dimension. Attach 6 in. cookie stick to back of Star of David plaque with color flow icing; let set. Attach rabbis to lollipop sticks with color flow icing; let set.

Prepare 2-layer (3 in. high) cakes for pillar and stacked construction (p. 110). Prepare for rolled fondant (p. 105); cover all cakes with fondant and smooth.

On top of 6 in. cake and edge and sides of 16 in. cake, imprint scrolls using smallest scroll from pattern press set. Outline scrolls with tip 16 and buttercream. Pipe tip 32 shell bottom borders on all cakes.

Trace lettering pattern on cake with toothpick. Using color flow icing, outline message with tip 1 and fill-in with tip 3. At reception, assemble cakes; insert Star of David and rabbis, angling rabbis as needed to just touch separator plate. Serves 113.

B. Quinceañera Bouquets

Pans: 8, 10, 12, 14 x 2 in. Round, p. 156
Tips: 3, 4, 7, 8, 10, 12, 101, 102, 104, p. 132-135
Colors: Pink, Kelly Green, p. 124
Recipes: Buttercream, Royal Icings, p. 111
Also: Large (6 mm) White Pearl Beading, Wooden Dowel Rods, p. 214; Ready-To-Use Rolled Fondant (284 oz.), Easy-Glide Fondant Smoothers, Gum-Tex™Karaya, p. 136; Decorator Brush Set, p. 145; Cake Circles, p. 217; Meringue Powder, p. 124; Flower Nail No. 7, p. 130; 5/8 in. wide pink ribbon (8 yards), 24-gauge white florist wire, 18 in. plywood circle, 3 in. diam. craft foam ball, toothpick

In advance, cover plywood circle with 36 oz. of fondant; smooth. Set aside. Also in advance, make the following pink royal icing roses: 145 tip 101 with tip 4 bases, 16 tip 102 with tip 7 bases, 18 tip 104 with tip 12 bases. Make extras to allow for breakage and let dry. **On 3 in. lengths of wire, make 16 tip 8 and 18 tip 10 green royal icing calyxes:** let dry. Attach the tip 102 roses to tip 8 calyxes and tip 104 roses to tip 10 calyxes with royal icing (p. 117). Set aside. Prepare 2-layer 8, 10 and 12 in. cakes and 3-layer (each layer 1½ in. high; fill and ice to create 5 in. high cake) 14 in. cake for stacked construction (p. 110). Prepare all cakes for rolled fondant (p. 105); cover and smooth.

For 14 in. cake: Position cake on fondant-covered board. Mark cake 1 in. from bottom with toothpick where top ruffle will be placed. Mark ½ in. above ruffle mark, where bottom of lower ribbon will be placed; mark ½ in. from top edge of cake where top of upper ribbon will be placed. Attach ribbons with dots of icing. Make and attach fondant/Gum-Tex ruffles (p. 118).

For 8, 10, 12 in. cakes: Mark cakes 1 in. from bottom, (for bottom edge of lower ribbon); ½ in. from top edge of cake (for top edge of upper ribbon). Attach ribbons with dots of icing. With royal icing, attach a line of tip 101 roses to all cake sides, centering between top and bottom ribbons and positioning ¼ in. apart). Pipe a tip 3 line of royal icing at edge of top ruffle on 14 in. cake and around base of 8, 10 and 12 in. cakes; Attach pearls.†

For top rose bouquet: Cut craft foam ball in half and cover completely with fondant. Insert tip 102 and 104 wired roses into ball. Position rose bouquet on cake at reception. Serves 151.

†Remove pearls before cutting and serving.

The Perfect Favor: *Make a tulle puff filled with Jordan Almonds (p. 211) and tied with a 6-Petal Flower Favor Band (p. 210); place the puff in a Silver Flower Shape Basket (p. 209).*

B

A. Chocolate Cascade

Pans: Dimensions™ Cascade, p. 154; 12 x 2 in. Round, p. 157; Cookie Sheet, Cooling Grid, p. 143
Tips: 4, 5, p. 132
Recipes: Chocolate Buttercream Icing, p. 111
Also: 2004 Pattern Book (Curlicues), p. 222; Light Cocoa Candy Melts®* (5 pks.), p. 144; Decorator Brush Set, p. 145; Parchment Triangles, p. 130; Flower Former Set, p. 136; Wooden Dowel Rods, p. 214; 10, 12 in. Cake Circles, p. 217; 8 in. Angled Spatula, p. 130; Non-Stick Parchment Paper, p. 128, freezer paper

*brand confectionery coating

Several days in advance, make candy curlicues and bands. Using pattern covered with parchment, pipe 200-250 curlicues using melted candy in cut bag; make extras to allow for breakage and let harden. Turn over curlicues and overpipe backs; refrigerate until firm. For bands, cut 25 to 30 strips of freezer paper 3⅝ in. long x ½ in. wide. Position strips, shiny side up, on parchment paper. Outline and pipe-in entire strip with melted candy in cut parchment bag; smooth with angled spatula. Lift strip, clean edges with fingers and let set until candy begins to show a dull finish; move to large flower formers and paint a second layer of candy on strips for added strength. Let harden and carefully remove freezer paper.

Bake and cool Cascade and 1-layer round cakes. Cut cake circles to fit Cascade and round cakes. Position both cakes on cake circles. Cover both cakes with melted candy. Insert dowel rods into round cake cutting ⅛ in. to ¼ in. higher than cake. When Cascade cake is set, cover again with melted candy; let set. Position Cascade on round cake; using chocolate buttercream, pipe tip 4 ball bottom border on Cascade cake and tip 5 ball bottom border on round cake. Chill curlicues in freezer; carefully remove parchment paper with tapered spatula and attach to spines of Cascade cake with melted candy. Attach candy strips with melted candy to round cake between spines of Cascade cake. Attach curlicues to strips with melted candy. Serves 52.

A

B. Nirvana Cameos

Pan: 8 x 3 in. Round, p. 155
Tips: 1, 1L, 2, 3, 12, 16, 26, 101, 103, 349, 352, p. 132-135
Colors: Ivory, Pink, Lemon Yellow, Kelly Green, Moss Green, p. 124
Recipes: Buttercream, Royal Icings, p. 111; Color Flow, p. 112
Also: 2004 Pattern Book (Side Frame, Small Top Collar, Large Top Collar, Bottom Collar, Base Board), p. 222; Flower Nail No. 7, Lily Nail Set, p. 130; White Stamens, p. 136; 14 in. Cake Circles, Fanci-Foil Wrap, p. 217; Disposable Decorating Bags, p. 130; Color Flow Mix, Meringue Powder, p. 124; Decorator Brush Set, p. 145; waxed paper, aluminum foil, miniature marshmallows, ruler

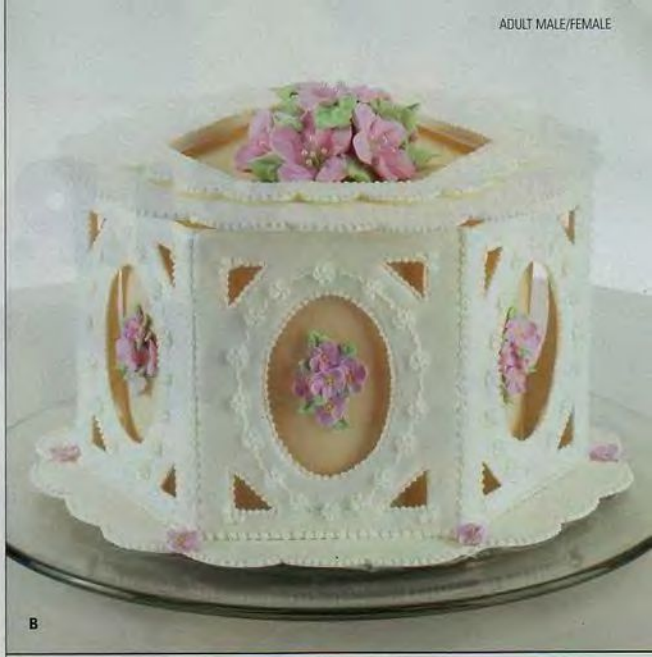
Note: Add a small amount of Moss Green color to Kelly Green to achieve shade used.

In advance make the following royal icing flowers: 6 tip 103 pink petunias (p. 117) on 1⅛ in. lily nail with tip 16 green star centers and stamens; 30 tip 101 pink apple blossoms (p. 116) with tip 1 yellow dot centers; 102 tip 26 white drop flowers with tip 2 dot centers. Make extras of all flowers to allow for breakage and let dry.

In advance, using patterns and tip 2, make color flow pieces (p. 113): 6 each side panels and bottom collars, 1 each small top collar and large top collar. Let dry. Edge oval and triangle areas of side panels with tip 3 beads in royal icing; add tip 1L vines around oval and attach drop flowers. Pipe tip 2 fleur di lis at triangle corners; let dry. Position small top collar on large top collar; edge with tip 2 beads in royal icing; let dry.

Using pattern, cut double-thick base board from cake circles; wrap with foil.

Ice two 2-layer round cakes (6 in. high) smooth. Position cake on prepared hexagon board. Follow Color Flow Panel Assembly Instructions (p. 113) to attach panel pieces. Pipe a tip 12 mound of icing on cake top, position petunias and add tip 352 leaves. Attach clusters of apple blossoms to center of side panels and at panel corners with buttercream; add tip 349 leaves. Serves 40.



B

C. Flower Flows

Pans: 6, 12 x 2 in. Round, p. 157
Tips: 1, 2, 3, 5, 12, 101, 104, 125, 349, 366, p. 132-135
Colors: Kelly Green, Moss Green, Buttercup Yellow, p. 124
Recipes: Buttercream, Royal Icings, p. 111
Also: Cake Board, Fanci-Foil Wrap, p. 217; Wooden Dowel Rods, p. 214; Flower Former Set, p. 136; Meringue Powder, p. 124; Flower Nail No. 7, p. 130; Flower Spikes, p. 204; 20- and 22-gauge white floral wire, white floral tape

In advance, make royal icing flowers: Make 20 each tip 104 roses and tip 125 roses with tip 12 bases; make extras to allow for breakage and let dry. Make 40 tip 101 apple blossoms (p. 116) with tip 2 dot centers; let dry on small flower formers.

Pipe tip 3 calyxes on wires (p. 117) using Kelly/Moss Green combination royal icing; use 20-gauge wire for tip 125 roses and 22-gauge wire for tip 104 roses. Let dry and attach to roses with royal icing. On 22-gauge wire, pipe 30 tip 366 leaves and 10 tip 104 rosebuds; let dry. Assemble 2 flower sprays of roses and leaves; tape together with floral tape and cut excess wire; smaller spray has approximately 10 roses, 13 leaves and 3 rosebuds; larger spray has approximately 14 roses, 17 leaves and 3 rosebuds.

Ice 2-layer 6 in. and 1-layer 12 in. cakes smooth in buttercream and prepare for stacked construction (p. 110). Randomly pipe tip 1 vines and e-motion tendrils on sides. Pipe tip 349 leaves and attach apple blossoms to vines. Pipe tip 5 bead top and bottom borders on both tiers. Bend floral wires on spray and place in flower spikes; insert in cakes. Write tip 2 name. Serves 52.

C

V.I.P. PARTY

This is our idea of a Hollywood party. Today's biggest stars. Fun and colorful goodies. And a guest list that includes your favorite kids, who are very impressed that you got *SpongeBob SquarePants* to drop by.

See instructions for projects shown on these two pages on page 40.

NICKELODEON
SpongeBob
SQUAREPANTS
BRAD
B
C
C
A

A. Under the Sea Partytime!

Pan: *SpongeBob SquarePants*™, p. 189
Tips: 3, 16, 21, p. 132-133

Colors: *SpongeBob SquarePants*™ Color Set (includes Blue, Red, Yellow and Brown), p. 189; Violet, Leaf Green, p. 124
Recipe: Buttercream Icing, p. 111
Also: Cake Boards, Fanci-Foil Wrap, p. 217; Circus Balloons Set, p. 153; 8 in. Lollipop Sticks, p. 147; Flowerful Medley Sprinkle Decorations, p. 127; large waffle ice cream cone, cornstarch

Ice cake sides and background areas smooth. Use tip 3 for the following: Outline *SpongeBob* and fill in sponge spots, smooth with finger dipped in cornstarch. Fill in mouth, tongue, teeth, tie and eyes, smooth with finger dipped in cornstarch. Add dot pupils. Cover remaining areas with tip 16 stars. Add tip 3 string outlines on belt, socks, eyelashes, and smile lines. Add tip 3 dot freckles.

Ice waffle cone smooth. Position lollipop stick in cake at an angle; place cone over stick to hold securely and press into cake. Add tip 16 pull-out star trim on hat brim and top. Pipe tip 3 numeral. Insert balloons in hand. Pipe tip 21 shell bottom border. Sprinkle border with confetti from Flowerful Medley assortment. Serves 12.

B. Makin' Waves With *SpongeBob*

Pan: 9 x 5 in. Loaf, p. 158
Tips: 5, 21, p. 132-133

Color: Royal Blue, p. 124
Candy: Candy Melts®*-White, Light Cocoa (1 pk. each), p. 144; Garden and Primary Candy Color Sets, p. 146; Seashells Mold, p. 146; *SpongeBob SquarePants*™ Mold, p. 189
Recipe: Buttercream Icing, p. 111
Also: Angled Spatula, p. 130; Cake Board, Fanci-Foil Wrap, p. 217; Parchment Triangles, p. 130; Decorator Brush Set, p. 145; freezer paper, spoon, granulated brown sugar

In advance, make candy: Tint portions of melted white candy yellow, black, red, pink and violet using candy colors. Mold *SpongeBob* using painting method (p. 119). Mold shells using marbleizing method (p. 119), mixing pink-tinted candy with white. For surfboard, use melted candy in cut parchment bag to pipe a 3 in. x 1 in. oval on shiny side of freezer paper; refrigerate until firm; peel off paper. For wave, cut freezer paper 4 in. long x 1¼ in. wide. Pipe melted candy in cut bag on paper and smooth with spatula. Let candy set slightly; stand paper on its side and curve to a half-heart shape; let dry completely. Overpipe with candy to thicken the curl. Refrigerate until firm and peel off paper.

Ice cake sides with wave effect using spatula. Heavily ice top of cake and shape waves with a spoon. Pipe tip 21 reverse shell bottom border. Pipe tip 5 dot message. Ice candy wave piece smooth; pipe tip 21 reverse shells on sides; position on cake. Attach *SpongeBob* to surfboard with melted candy and position on wave. Position candy shells and sprinkle brown sugar "sand" around cake. Serves 8.

C. Pining For Home

Pan: Mini Egg, p. 170
Tips: 3, 13, p. 132

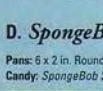
Colors: Brown, Orange, Lemon Yellow, Royal Blue, Moss Green, p. 124
Recipe: Buttercream Icing, p. 111
Also: *SpongeBob SquarePants*™ Icing Decorations, p. 189, cornstarch

Note: Add a small amount of Lemon Yellow to Orange to achieve shade used.

Lightly ice cake smooth. Pipe-in tip 3 door and windows (pat smooth with finger dipped in cornstarch). Pipe tip 3 lattice lines on pineapple. Fill in with tip 13 stars; add tip 3 dot to centers. Outline windows and door with tip 3; add tip 3 pull-out periscope. Pipe tip 13 pull-out leaf stem. Position icing decorations. Each serves 1.

D. *SpongeBob*™ Treasure

Pans: 6 x 2 in. Round, p. 157; Standard Muffin, p. 158
Candy: *SpongeBob SquarePants*™ Lollipop Making Kit, p. 189; White Candy Melts®* (2 pks.), p. 144; Garden and Primary Candy Color Sets, p. 145



Tips: 2, 6, 18, 66, 131, p. 132-134
Colors: Moss Green, Lemon Yellow, Rose, Royal Blue, p. 124
Recipes: Buttercream, Royal Icings, p. 111
Also: *SpongeBob SquarePants*™ Baking Cups, Candle, p. 189; Cake Board, Fanci-Foil Wrap, p. 217; Decorator Brush Set, p. 145; Disposable Decorating Bags, p. 130; Meringue Powder, p. 124; Non-Stick Parchment Paper, p. 128; granulated brown sugar, waxed paper

In advance, using royal icing, pipe tip 131 drop flowers in yellow, light and dark rose with tip 2 white dot centers (1 needed for each cupcake). Make tip 66 ruffled fern leaves on parchment paper. Make extra flowers and leaves to allow for breakage; let dry.

In advance, mold candies of *SpongeBob* and friends. Tint portions of white candy blue, yellow, red, black, gray, pink, violet and green (combine blue and yellow for swim trunks color). Mold candies using painting method (p. 119); refrigerate until firm, unmold.

Ice 1-layer cake smooth. Pipe tip 18 c-motion scroll waves on cake side. Print tip 6 dot message. Sprinkle cake with brown sugar and position candle. Ice cupcakes smooth; sprinkle with brown sugar. Insert ferns; position flowers and candies. Cake serves 12; each cupcake serves 1.

*brand confectionery coating

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D

E. *Elmo*, Mover And Shaker

Pans: *Elmo*, p. 198; 14 x 2 in. Round, 6 x 2 in. Square (3 needed), p. 157
Tips: 6, 10, 12, 21, p. 132-133
Colors: Orange, Black, p. 124
Also: Plastic Dowel Rods, p. 214; 16 in. Cake Circles, Silver Fanci-Foil Wrap, p. 217; 101 Cookie Cutter Set, p. 142; Flowerful Medley Sprinkle Decorations, p. 127; 8 in. Straight Spatula, p. 130; Vanilla Whipped Icing Mix, p. 124; Bake Easy Non-Stick Spray, p. 128; gelatin–seven 3 oz. pks. lemon, two 6 oz. pks. strawberry, one 3 oz. pk. each: orange, lime, strawberry, 6 pks. unflavored; 8 oz. non-dairy whipped topping

One day in advance, mold all gelatin: For letters, prepare 3 oz. pks. of orange, lime and strawberry; pour 1 recipe into each square pan. Refrigerate overnight.

For round gelatin mold, in mixing bowl, mix seven 3 oz. pks. of lemon with 4 pks. of unflavored gelatin; add 7 cups boiling water and stir until dissolved; add 5 cups cold water. Chill until slightly thickened (about 1½ to 2 hours). Beat in 8 oz. non-dairy whipped topping with thickened gelatin. Pour into round pan lightly sprayed with Bake Easy spray. Refrigerate overnight. For *Elmo*, mix two 6 oz. pks. of strawberry with 2 pks. of unflavored gelatin; add 4 cups boiling water and stir until dissolved; add 3 cups cold water. Pour into *Elmo* pan lightly sprayed with vegetable pan spray. Refrigerate overnight. Cut cake board to fit *Elmo* and wrap with foil. Unmold *Elmo* onto board and decorate. Using vanilla whipped topping, outline mouth with tip 6; pipe in tip 12 whites of eyes, tip 10 nose, tip 6 mouth and pupils; smooth areas with small spatula.

Unmold 14 in. round gelatin and position on foil-covered board. Insert 4 or 5 dowel rods cut to height of round gelatin to support *Elmo*. Pipe tip 21 rosette bottom border in whipped icing; sprinkle with confetti sprinkles. Unmold gelatin from square pan and use cutters to cut letters; position. Refrigerate until ready to serve. Serves 43.

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F. *Bob's* On The Job

Pan: Mini Loaf, p. 158
Candy: *Bob the Builder*™ Lollipop Kit, p. 192; Candy Melts®*–Red (2 pks.), Light Cocoa, White (1 pk. each), p. 144; Primary and Garden Candy Color Sets, p. 146; Tools Mold, p. 146
Also: 2004 Pattern Book (Toolbox Side Panel), p. 222; Parchment Triangles, p. 130; sharp knife, waxed paper

Tint portions of melted white candy yellow, blue and gray (use black to make gray). Mold a variety of candy tools (without background areas) and *Bob the Builder* using painting method (p. 119). Refrigerate until firm; unmold.

Mold 2 candy shells (p. 119) using Mini Loaf pan. Using pattern, outline and pipe-in 4 side panels, piping as thick as candy shell. Make holes in side panels using sticks included with kit; refrigerate until firm. Attach side panels to toolbox with melted candy. Cut lollipop sticks to 5 in. and insert for handles. Print message using melted candy in cut parchment bag. Fill with candy tools; attach *Bob* with melted candy. Each serves 1.

E

In advance, make cookies: Using patterns and knife, cut paint brush and cans from rolled out dough; cut letters using cutters from set. Bake and cool all cookies. Cover letters with thinned color flow icing (p. 113); immediately place on parchment-covered board and pipe tip 3 drip marks using thinned color flow. Let dry overnight. Ice paint can smooth with buttercream; pipe tip 6 handle. Outline rim and pipe-in paint with tip 3; using buttercream, add tip 3 drip marks. Ice paint brush handle smooth. Combine light brown icing with a small amount of yellow for bristles; pipe tip 3 string bristles and pipe-in drip marks on brush.

Ice cake sides and background areas smooth. Outline *Bob* tools and clothes with tip 3. Pipe tip 3 dot eyes, outline mouth and nose. Cover *Bob*, tools and clothes with tip 16 stars; add tip 16 pull-out star hair. Attach paint brush to hand area with icing. Build up tip 16 thumb and fingers over brush handle; outline with tip 3 and overpipe with tip 16 stars. Add tip 6 ball bottom border. Position letters and paint can. Cake serves 12; each cookie serves 1.

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Bob the Builder

G. Paint The Town With *Bob*

Pan: *Bob the Builder*, p. 192
Tips: 3, 6, 16, p. 132-133
Colors: *Bob the Builder* Icing Color Set (includes Brown, Orange, Blue and Yellow), p. 192; Black, Royal Blue, Copper (skin tone), No-Taste Red, p. 124
Cookie: A-B-C and 1-2-3 50-pc. Cutter Set, p. 142; Cookie Sheet, Cooling Grid, p. 143
Recipes: Buttercream Icing, Roll-Out Cookie, p. 111; Color Flow Icing, p. 112
Also: 2004 Pattern Book (Paint Can, Paint Brush), p. 222; Cake Board, Fanci-Foil Wrap, p. 217; Color Flow Mix, p. 124; Non-Stick Parchment Paper, p. 128, paring knife

F

G

B

A

A. Vámonos con *Dora*

Pans: *Dora The Explorer*™, p. 188; 12 x 18 x 2 in. Sheet, p. 157
Tips: 2D, 3, 16, p. 132-133
Colors: *Dora The Explorer* Icing Color Set (includes Brown, Skin Tone, Pink, Red), p. 188; Black, Lemon Yellow, Violet, Moss Green, Leaf Green, Orange, p. 124
Recipes: Buttercream, Royal Icings, p. 111
Also: Ready-To-Use Rolled Fondant, p. 136; Floral Collection Flower Making Set, p. 137; Parchment Triangles, p. 130; 13 x 19 in. Cake Board, Fanci-Foil Wrap, p. 217, Wooden Dowel Rods, p. 214; Meringue Powder, p. 124; Decorator Brush Set, p. 145; foam core or 16 x 21 in. double-thick cardboard, sharp knife, cornstarch, waxed paper

Note: Combine Leaf Green with a little Moss Green to achieve shade used.

In advance, using royal icing, make 15 each tip 2D orange and violet drop flowers with tip 3 dot centers in opposite colors. Make extras to allow for breakage and let dry.

Prepare *Dora* and 1-layer sheet cakes for stacked construction (p. 110). Ice sheet cake, sides and background areas of *Dora* smooth. Outline face, facial features, hair, body, clothing, shoes, backpack and bracelet with tip 3. Pipe in mouth, tongue, eyes, pupils and dot eye highlights with tip 3 (smooth with finger dipped in cornstarch). Cover *Dora*, clothes and backpack with tip 16 stars. Pipe-in tip 3 dot beads on bracelet.

Tint fondant Leaf Green/Moss Green combination. Roll out and cut leaves using tulip leaf cutter from Floral Collection Set. Cut notches on each leaf with sharp knife; score lines with veining tool from set. Brush backs of leaves with water and position on cake, curling ends over. Attach flowers with dots of icing. Serves 84.

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C

C. *Blue's* Eye View

Cookie: Comfort Grip™ Tiered Cake Cutter, p. 143; 8 in. Cookie Treat Sticks, p. 143; Cookie Sheet, p. 143
Candy: *Blues Clues*™ Food Making Kit, p. 193; Garden and Primary Candy Color Sets, p. 146; White Candy Melts®*, p. 144
Recipe: Roll-Out Cookie, p. 111
Also: Parchment Triangles, p. 130; Decorator Brush Set, p. 145; waxed paper

*brand confectionery coating

In advance, mold *Blue* head using painting method (p. 119) with mold and Candy Melts in kit; refrigerate until firm; unmold.

Cut 2 cookies for each treat needed. For bottom portion, before baking, trim top tier off cookie and reserve. For top "lid" of cake, before baking, cut a 1/2 in. high rectangle from middle tier of "cake"; reserve dough for other cookies. Bake and cool all pieces; trim to shape as needed. Tint portions of melted white candy violet, yellow and orange using candy colors. Outline and pipe in "iced" areas using melted candy in cut parchment bags; refrigerate until firm. Pipe lines and swirls; add bead bow to lid using melted candy in cut bags; let set. Attach *Blue* and cake pieces to cookie sticks with melted candy. Each serves 1.

D. Peek-A-*Blue*!

Pans: *Blue's Clues*™, p. 193; Cookie Sheet, p. 143
Tips: 2, 3, 5, 16, p. 132-133
Colors: *Blue's Clues* Icing Color Set (includes Light Blue, Medium Blue, Dark Blue and Violet), p. 193; Black, p. 124
Recipes: Buttercream Icing, Roll-Out Cookie, p. 111; Color Flow Icing, p. 112
Also: 2004 Pattern Book (Gift Package, Lid, Tag), p. 222; Cake Board, Fanci-Foil Wrap, p. 217; 4 in. Lollipop Sticks, p. 147; Color Flow Mix, p. 124; Parchment Triangles, p. 130; white curling ribbon, large marshmallows, waxed paper, cornstarch

In advance, make cookie gift package and color flow gift tag: Using patterns, roll out and cut package and lid from dough; bake and cool. Outline 1 in. wide sections of cookies with tip 2 and full-strength color flow; let set and fill in with thinned color flow (p. 113). Cover tag pattern with waxed paper, outline with tip 2 and full-strength color flow; let set and fill in with thinned color flow; let dry. Print tip 2 color flow message.

Position *Blue* cake on foil-covered board cut 3 in. wider than cake at bottom to accommodate package. Ice sides and background areas smooth with buttercream (including package area). Outline *Blue* and facial features with tip 3. Pipe-in dot eyes and pupils with tip 3 (smooth with finger dipped in cornstarch). Cover *Blue* with tip 16 stars. Add tip 5 bead bottom border. Position cookie package, resting on marshmallows. Outline paws over package with tip 3; fill in with tip 16 stars. Insert lollipop sticks in top of head and position cookie lid on sticks. Position tag and add curling ribbon. Serves 12.

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B. Tropical Paradise *Dora*

Pans: Standard Muffin p. 158; 6 x 2 in. Round, p. 157
Tip: 68, p. 133
Colors: Leaf Green, Moss Green, Kelly Green, Royal Blue, Violet, p. 124
Candy: White Candy Melts®, p. 144; Primary and Garden Candy Color Sets, p. 146; Flower Power Lollipop Mold, p. 191; Rainbow Lollipop Sticks (2 pks.), p. 147
Recipes: Buttercream Icing, Roll-Out Cookie, p. 111
Also: 2004 Pattern Book (Large and Small Mountains, Easel, Palm Tree), p. 222; *Dora The Explorer* Candle, Standard Baking Cups, p. 188; Cake Circles, Fanci-Foil Wrap, p. 217; granulated brown sugar, pretzel rods

Note: Combine Leaf Green and a small amount of Moss Green to achieve icing color for cake and cupcakes. For leaf color, combine Leaf Green with small amount of Moss Green and Kelly Green. For mountain color, combine Royal Blue with a small amount of Violet.

In advance, mold flower candies on sticks: Tint melted white candy pink and orange using candy colors; mold flower lollipops using painting method (p. 119) and green sticks. Refrigerate until firm; unmold. Mold palm tree bases: fill 2 muffin pan cavities 1/2 in. thick with melted candy; place in freezer for 5 minutes. Remove candy from freezer, insert pretzel rods and return to freezer until firm; unmold.

Roll out dough and, using patterns, cut, bake and cool 2 small mountains, 1 large mountain, 2 palm trees and 3 easels. Ice cupcakes and 1-layer cake smooth. Ice mountains smooth. Attach easels to mountain backs and palm trees to pretzel rods with melted candy. Cover trees with tip 68 pull-out leaves; pipe random tip 68 leaves on cake, cupcakes and at bottom of small mountains. Insert flower pops into cupcakes; pipe tip 68 leaves on stems. Position candle, cupcakes, palm trees and mountains. Sprinkle brown sugar sand around cupcakes. Cake serves 12; each cupcake serves 1.

D

A

A. Guessing Her Gift!

Pan: *Minnie Mouse*, p. 199
Tips: 1, 2, 3, 5, 16, p. 132-133
Colors: *Mickey Mouse* Icing Color Set (includes Black, Copper (skin tone), *Mickey* Peach), p. 199; Rose, Golden Yellow, Lemon Yellow, Violet, Leaf Green, p. 124
Recipes: Roll-Out Cookie, Buttercream Icing, p. 111
Also: 2004 Pattern Book (*Minnie's* Present), p. 222; Cake Board, Fanci-Foil Wrap, p. 217; Plastic Dowel Rods, p. 214, sugar cubes, cornstarch

Using pattern, cut, bake and cool cookie present. Ice smooth; outline present and ribbon with tip 3; pipe-in ribbon (smooth with finger dipped in cornstarch). Pipe tip 5 outline bow loops and dot center. Add tip 2 dots.

Ice cake sides and background areas smooth; ice over top 2 fingers holding present. Outline *Minnie*, facial features, hands, feet, dress and hair bow with tip 3; outline a new finger below extended finger on hand holding present with tip 3. Pipe in tip 3 eyes, pupils, nose, mouth and tongue (smooth with finger dipped in cornstarch). Cover hair bow, head, body, dress, gloves and shoes with tip 16 stars. Pipe tip 3 string eyelashes and dots on dress (flatten and smooth with finger dipped in cornstarch). Pipe tip 3 bead bottom border. Pipe tip 1 outline ribbons and bows on sugar cube packages and position around bottom border. Insert dowel rods to support cookie present, cut to allow present to lie flat. Position cookie present. Serves 12.

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B. Storybook Ending

Pan: Book, p. 163
Tips: 2, 3, 6, 9, 13, 366, p. 132-135
Colors: Rose, Violet, Orange, Leaf Green, Royal Blue, Lemon Yellow, p. 124
Recipe: Buttercream Icing, p. 111
Also: 2004 Pattern Book (Castle), p. 222; *Disney Princess Candle*, p. 190; Ready-To-Use Rolled Fondant (24 oz. needed.), Easy-Glide Fondant Smoother, p. 136; Decorating Comb, p. 129; Cake Board, Fanci-Foil Wrap, p. 217; toothpick, cornstarch

Lightly ice cake top, ice sides ½ in. thick. Comb sides with small-tooth edge of comb. Using inside of book pan as a guide, roll out and cut fondant to fit cake top; position on cake and smooth. Trace castle pattern on cake with toothpick. Outline castle with tip 3. Outline and pipe-in windows and flags with tip 3 (smooth with finger dipped in cornstarch). Pipe tip 3 lines on door. Cover castle and turrets with tip 13 stars. Pipe tip 3 motion lines and tip 2 outline sparkles. Print and overpipe message with tip 2. Pipe tip 9 shell-motion flowers on cake sides; add tip 6 dot centers. Pipe tip 366 leaves. Position candle. Serves 12.

C. Some Day My Mints Will Come

Pan: Mini Ball, p. 164
Candy: White Candy Melts®*, p. 144; Primary and Garden Candy Color Sets, p. 146
Also: 2004 Pattern Book (Carriage Door, Window, Scrolled Top Ornament, Side Scrolls, Wheel/Base), p. 222; *Disney Princess* Icing Decorations, p. 190; Pillow Mints, p. 219; 12 in. Parchment Triangles, p. 130; Non-Stick Parchment Paper, p. 128; hard candy stick

Make 2 candy shells (p. 119) using Mini Ball pan and ½ pk. Candy Melts tinted pink; refrigerate until firm; unmold. Stack shell halves to form ball; mark door and window patterns with toothpick. Using melted candy in cut parchment bag, pipe in pattern areas and door step. Refrigerate 5 minutes; pipe violet-tinted heart on door. Outline scrolled top ornament, side scrolls and 5 wheel/base pieces using parchment-covered patterns and melted candy in cut parchment bag; pipe in wheel/base pieces; refrigerate all until firm. Pipe violet swirls on wheels. Peel off paper. Cut candy stick into two 2½ in. pieces for axles; attach wheels with melted candy. Attach carriage bottom to candy base with melted candy. Attach axles to carriage and side scrolls and scrolled top ornament with melted candy. Fill carriage bottom with pillow mints and icing decoration; position top.

D. Fit For Royalty

Pan: Standard Muffin, p. 158
Tip: 2110 (1M), 132
Recipe: Buttercream Icing, p. 111
Also: *Disney Princess* Baking Cups, Icing Decorations, Treat Bags, p. 190; Pink Cake Sparkles™, p. 127

Cover cupcakes with tip 1M swirl motion. Sprinkle with Cake Sparkles; position icing decoration. Place cupcakes in treat bags. Each serves 1.

B

C

F. She Gets What She Wands

Cookie: Comfort Grip™ Star Cutter, p. 141; Cookie Sheet, Cooling Grid, p. 143; 8 in. Cookie Treat Sticks, p. 143
Color: Lemon Yellow, p. 124
Recipe: Roll-Out Cookie, p. 111
Also: *Disney Princess* Icing Decorations, p. 190; Yellow Cake Sparkles™, p. 127; White Candy Melts®*, p. 144; white curling ribbon, tea strainer

Roll out and cut stars using yellow-tinted dough. Grate Cake Sparkles through tea strainer and sprinkle on cookies; bake and cool. Attach sticks and icing decorations to cookies with melted candy. Tie approximately 12 in. curling ribbon on each cookie stick. Each serves 1.

*brand confectionery coating

F

E. Picture Perfect Princess

Pan: *Disney Princess*, p. 190
Tips: 1, 2, 3, 8, 16, 21, p. 132-133
Colors: *Disney Princess* Icing Color Kit (includes Skin Tone, Blue, Yellow, Pink), p. 190; Violet, Leaf Green, Lemon Yellow, Black, Brown, p. 124
Recipe: Buttercream Icing, p. 111
Also: 2004 Pattern Book (Large and Small Curlicues, Leaf), p. 222; Nesting Blossoms Cutter Set, p. 141; Nesting Heart Cutter Set, p. 169; Ready-To-Use Rolled Fondant (96 oz. needed), p. 136; Cake Board, Fanci-Foil Wrap, p. 217; Decorator Brush Set, p. 145; 18½ x 14⅜ in. oval cardboard (double-thick), cotton balls, cornstarch

Two days in advance, cover oval cardboard "frame" with 48 oz. of rolled fondant; reserve leftover. Combine 48 oz. of fondant with leftover fondant; divide and tint 14 oz. violet, 12 oz. blue, 12 oz. rose, 6 oz. yellow, 3 oz. green. Make rose fondant bow (p. 118). Cut two large and four small rose fondant flowers using 2⅜ in. and 1¾ in. blossom cutters. Cut large rose fondant heart using 2⅜ in. cutter and small yellow heart using 1⅝ in. cutter. For curlicues around hearts, roll ⅜ in. diameter logs of violet and yellow fondant. Shape into curlicues following patterns and attach to hearts with water. Cut four green fondant leaves, following pattern; score with end of brush and shape. Let all fondant pieces dry overnight on cornstarch-dusted cake board. In buttercream, pipe tip 2 outlines on flowers and attach small ball of white fondant to centers with damp brush.

For border around frame, roll two ½ in. diameter x 30 in. long violet fondant logs. Attach around board with water, pressing and flattening as you go. Seam at top and bottom. Roll ¾ in. diameter balls of blue fondant, attach inside border with water. Attach bow, streamers, hearts, curlicues, flowers and leaves with water.

Ice cake sides and background smooth. Outline body, arms, dress, glove, necklace, headband, earring and facial features with tip 3. Pipe whites of eyes and inside of mouth with tip 3. Outline tip 2 upper eyelids; pipe in irises, necklace and earring with tip 3 (smooth with finger dipped in cornstarch). Pipe tip 1 dot pupil, eye highlights and nostrils. Cover face, dress, body, arms, gloves and headband with tip 16 stars. Pipe tip 1 string eyelashes. Pipe-in hair with tip 8, overpiping for dimension (smooth with finger dipped in cornstarch). Outline banner and print name with tip 3. Pipe tip 21 shell bottom border. Position cake on frame. Serves 12.

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D

E

Disney
Winnie the Pooh

A. *Pooh's* Bake Shoppe

Pans: *Pooh* Stand-Up Set, p. 194; 12 x 3 in. Round, p. 156
Tips: 2, 4, 6, 12, 16, 21, 104, p. 132-135
Colors: *Pooh* Icing Color Set (includes *Pooh* (gold), Red, Royal Blue and Black), p. 194, Leaf Green, Orange, Lemon Yellow, Violet, p. 124
Recipe: Buttercream Icing, p. 111
Also: #1 Numeral Candle, p. 150; Icing Sculptor™, p. 129; Plastic Dowel Rods, p. 214; Cake Boards, Fanci-Foil Wrap, p. 217; Parchment Triangles, p. 130; Cake Dividing Set, p. 129; 4 in. Lollipop Sticks, p. 147; Alphabet/Numerals Icing Decorations, p. 148; large marshmallow, sugar cookies approximately 3¼ in. diameter, vanilla wafers approximately 1¾ in. diameter, corn syrup, cornstarch

Bake and cool *Pooh* cake using firm-textured batter such as pound cake. Trim off right hand area where decorating bag will be positioned and honey pot area for more depth between legs. Ice inside ears and pads of feet smooth. Outline ears, eyebrows, mouth, shirt and footpads with tip 4; pipe in nose and eyes with tip 4 (pat smooth with finger dipped in cornstarch). Cover body and shirt with tip 16 stars. Fill a small parchment bag and position in hand area. Outline tip 4 hand over bag; fill in with tip 16 stars. For hat, cut lollipop stick to 2½ in.; insert 1 in. into marshmallow, then insert in head. Cover marshmallow with icing using tip 6 (pat smooth with finger dipped in cornstarch). Pipe tip 12 mound on top of hat.

Ice 2-layer round cake smooth, ½ in. thick on sides. Comb sides with Icing Sculptor, using green blades (wavy edge). Divide cake into 12ths. Pipe tip 104 swag garlands from division points, approximately 1¼ in. deep. Pipe tip 12 ball balloons at garland points. Add tip 21 rosette bottom border. Position dowel rods to support *Pooh* cake.

Ice 3 sugar cookies together to form bottom "cake"; ice smooth. Thin ¼ cup of icing with corn syrup and carefully pour over top. Repeat same process with 3 vanilla wafers. Pipe tip 2 dots and add tip 6 ball bottom borders to both "cakes". Trim base off candle and position. Position *Pooh*, "cakes" and icing decoration message on round cake. Serves 52.

B

B. *Pooh* Whoops It Up!

Cookie: Round Cookie Treat Pan, 8 in. Cookie Treat Sticks, p. 143
Candy: Candy Melts®–White, Dark Cocoa, p. 144; *Pooh* Lollipop Mold, p. 194; Party Time Candy Mold, p. 146; Primary Candy Color Set, p. 146
Also: Parchment Triangles, p. 130; Decorator Brush Set, p. 145

Mold white candy pops on sticks in treat pan; refrigerate until firm, unmold. Tint portions of melted white candy red, yellow, blue, orange and green (mix yellow and blue). Mold *Pooh* and party hat candies using painting method (p. 119). Attach *Pooh* and hat to lollipop with melted candy. Pipe confetti dots and streamers with melted candy in cut parchment bag. Each serves 1.

Based on the "Winnie The Pooh" works, by: A.A. Milne and E.H. Shepard.

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A

C

C. On Track For Fun

Pans: Choo-Choo Train Set, p. 165; Mini Loaf, p. 158
Candy: White Candy Melts®*, p. 144; Primary and Garden Candy Color Sets, p. 146; *Mickey* and Friends Lollipop Mold, p. 199
Cookie: 101 Cookie Cutter Set, p. 142; Cookie Sheet, Cooling Grid, p. 143
Tips: 3, 5, 16, 18, 32, p. 132-133
Colors: Red-Red, Lemon Yellow, Royal Blue, Black, Leaf Green, p. 124
Recipes: Buttercream, Royal Icings, Roll-Out Cookie, p. 111
Also: Blue Celebration Candles, p. 150; Happy Birthday *Mickey* Candle, p. 199; 13 x 19 in. Cake Board, Silver Fanci-Foil Wrap, p. 217; Meringue Powder, p. 124; Decorator Brush Set, p. 145; candy-coated chocolates, jelly fruit rings, waxed paper, black licorice bites, corn syrup, cornstarch

In advance, mold *Goofy*, *Donald* and *Minnie* faces only (no background designs), using painting method (p. 119) and candy tinted blue, green, black, pink, red, skin tone (use a little pink), and orange. Refrigerate until firm; unmold. Cut, bake and cool cookie wheels–14 using small round cutter from set, 2 using medium round cutter. Cover cookies with thinned royal icing (p. 113); let dry. Using full-strength royal icing, pipe tip 5 outline wheels and tip 3 spokes.

Bake and cool train and 3 mini loaves. **For train engine:** Ice window area and base behind wheels smooth. Using a spatula, spread a mound of icing for smokestack and smooth to create a cupcake shape. Cover with tip 18 stars; pipe tip 32 swirl on top. Position candle. Outline window with tip 5. Cover red and blue areas with tip 32 stars and yellow areas with tip 16 stars. Pipe tip 18 swirl on front of train, add tip 18 rosette. Cover roof with tip 32 zigzags and angled front (cowcatcher) with tip 18 zigzags. With buttercream, attach candy-coated chocolates at roof edge, *Goofy* candy in window and wheels. **For middle car:** Stack two mini loaves. Ice window areas smooth (pat with finger dipped in cornstarch). Outline windows with tip 5. Cover car with tip 16 stars. Pipe tip 18 zigzag roof; attach whole jelly ring, 2 half rings and candy-coated chocolates. With buttercream, attach *Donald* and *Minnie* candies in window; attach wheels. **For end car**, ice top of mini loaf cake smooth, cover sides with tip 16 stars. Position *Mickey* candle and attach wheels with buttercream. Attach licorice bites with icing to link cars. Serves 15.

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D. Engineer *Mickey*

Pan: Mini Locomotive, p. 159
Tips: 4, 9, 12, 13, p. 132-133
Colors: Red-Red, Royal Blue, Black, Lemon Yellow, p. 124
Recipe: Buttercream Icing, p. 111
Also: *Mickey* Icing Decorations, p. 199

Ice cake sides, background areas, wheels and window smooth. Cover train with tip 13 stars. Pipe tip 13 zigzag angled front (cowcatcher). Outline wheels with tip 4. Pipe tip 9 stripe for smokestack top and cabin roof. Position icing decoration. Add tip 4 outline arm, dot hand and fingers. Pipe tip 12 ball smoke clouds. Add tip 13 shell bottom border. Each serves 1.

D

A. *Tweety's* Flower Show

Pans: *Tweety*, p. 198; 6 x 2 in. Round, p. 156
Tips: 3, 4, 6, 16, 68, p. 132-133
Colors: Lemon Yellow, Rose, Violet, Royal Blue, Terra Cotta, Leaf Green, Brown, Orange, Golden Yellow, p. 124
Recipe: Buttercream Icing, p. 111
Also: 2004 Pattern Book (Flower), p. 222; Yellow Candy Melts®* (2 pks.), p. 144; Cake Boards, Fanci-Foil Wrap, p. 217; Wooden Dowel Rods, p. 214; toothpicks, cornstarch

Note: For *Tweety* pupils, combine dark Royal Blue with a small amount of Violet to achieve dark blue used; for outlines and irises combine light Royal Blue with a small amount of Violet to achieve light blue used. For beak, combine Orange with a small amount of Golden Yellow.

In advance, mold *Tweety* candy plaque (p. 119) using 2 pks. yellow candy; reserve 2 Tablespoons to attach plaque to board. In buttercream, outline and pipe-in whites of eyes, pupils, mouth and tongue with tip 4 (smooth with finger dipped in cornstarch). Pipe tip 4 string eyebrows and eyelashes. Cover hat with tip 16 stars; pipe tip 6 bead flower with tip 6 dot center. Print tip 6 number.

Ice smooth seven 1-layer round cakes. Trace flower pattern on each with toothpick. Outline flowers with tip 4 and fill in with tip 16 stars. Pipe tip 16 rosette flower centers and randomly add tip 3 dots on cake tops and sides. Pipe tip 68 leaf bottom borders on all cakes. Insert dowel rods into center round cake to support candy plaque; Position plaque. Serves 84.

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*brand confectionery coating

B. *Bugs* Box Office

Pan: *Bugs Bunny*, p. 198; Long Loaf, p. 158
Tips: 1, 2, 3, 16, 21, 47, p. 132-135
Colors: Peach, Terra Cotta, Black, Lemon Yellow, Royal Blue, Kelly Green, Orange, p. 124
Recipe: Buttercream Icing, p. 111
Also: Ready-To-Use Rolled Fondant, (24 oz. needed) p. 136; Cake Boards, Fanci-Foil Wrap, p. 217; Decorator Brush Set, p. 145; 20 in. x 15 in. heavy cardboard or foam core board, craft knife, pizza cutter, ruler, rolling pin, cornstarch

Bake and cool long loaf using 1 cake mix, cut to 4 x 10 x 2 in. high. On foil-wrapped board cut to fit, position *Bugs Bunny* cake with long loaf cake along bottom edge. Ice sides and background areas of cakes smooth. Ice inside of ears and top of loaf cake smooth. Using tip 3, outline *Bugs* and pipe-in nose, teeth, whites of eyes and cuffs. Pat smooth with finger dipped in cornstarch. Pipe in black pupils. Cover *Bugs* with tip 16 stars.

Pipe tip 47 (smooth side up) band around top edge of loaf cake. Add tip 3 dots on band. Pipe tip 2 lines and add tip 3 message. Add tip 21 star bottom border on both cakes.

Divide fondant and tint as follows: 8 oz. black, three 2 in. diameter balls (about 1½ oz. each) in light royal blue, kelly green, yellow and orange. Roll out and cut five 1½ in. x 10 in. strips of black fondant for base of tickets. Piece together strips with brushstrokes of water.

B

Cut 1¼ x 2 in. rectangles of royal blue, kelly green, orange and yellow fondant; attach to black strip with water. Position ticket strip on cake top, trimming as needed. Pipe tip 2 dotted lines and tip 1 message on tickets. Serves 22.

A

C. Flipping Their Lids!

Pans: 8 x 2 in. Square, p. 157; Cookie Sheet, Cooling Grid, p. 143
Tips: 3, 9, 46, p. 132-134
Colors: *Powerpuff Girls*™ Icing Color Set (includes Buttercup Green, Blossom Pink, Bubbles Blue and Peach), p. 196
Also: *Powerpuff Girls*™ Icing Decorations, p. 196; White Ready-To-Use Decorator Icing (2 cans needed), p. 124; Ready-To-Use Rolled Fondant, p. 136; 4 in. Lollipop Sticks, p. 147

One day in advance, roll out fondant; cut 2 in. squares for lids; let dry. Cut 1-layer cake into 2 in. squares and cover with 1 can heated decorator icing (p. 111); let set. With second can of icing, pipe tip 3 dots and tip 46 ribbons on cakes and lids. Attach lollipop sticks to icing decorations with icing and insert into cakes. Position lid, resting against icing decoration; pipe tip 9 arms. Each serves 1.

D

D. Shopping For The Girls!

Pan: *Powerpuff Girls*™, p. 196
Tips: 1, 3, 4, 5, 12, 16, 67, p. 132-135
Colors: *Powerpuff Girls*™ Icing Color Set (includes *Buttercup* Green, *Blossom* Pink, *Bubbles* Blue and Pink), p. 196; Black, Buttercup Yellow, Lemon Yellow, Orange, No-Taste Red, Violet, p. 124
Recipe: Buttercream Icing, p. 111
Also: 13 x 19 in. Cake Board, Silver Fanci-Foil Wrap, p. 217; cornstarch

Ice cake sides and background areas smooth. Outline facial features, bodies, shoes, clothing, hair and bow with tip 3 (for *Blossom*, slightly raise arms and pipe crescent outlines for eyes). Pipe-in whites of eyes, waistbands and shoes with tip 3 (smooth with finger dipped in cornstarch). Cover all other areas with tip 16 stars (combine Buttercup Yellow and Lemon Yellow to achieve yellow shade). For package, use tip 4 to outline an area 3 in. wide x 2 in. high. Fill in with tip 4 zigzags (smooth with finger dipped in cornstarch); repeat process to build up area. Outline and pipe in ½ in. wide ribbon on package and ¼ in. wide ribbon in girls' hands with tip 4 (smooth with finger dipped in cornstarch). Pipe tip 67 pull-out leaves to resemble tissue paper. Pipe tip 5 bead bottom border. Pipe tip 3 dot confetti and outline streamers on cake top. Randomly pipe tip 12 ball balloons, with tip 3 dot knots and tip 1 strings. Serves 12.

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C

E. Follow *Scooby-Doo's* Every Step!

Pans: *Scooby-Doo!*™, p. 191; 12 x 18 x 2 in. Sheet, p. 157
Tips: 3, 6, 16, 21, p. 132-133
Colors: *Scooby-Doo!* Icing Color Set (includes Brown, Yellow, Black, Teal), p. 191; Leaf Green, Creamy Peach, Moss Green, p. 124
Recipes: Buttercream, Chocolate Buttercream Icings, p. 111
Candy: Alphabet Mold, p. 146; Candy Melts®*—Lavender, Orange, p. 144
Also: Ready-To-Use Rolled Fondant (48 oz. needed), Easy-Glide Fondant Smoother, p. 136; All-Purpose Decorating Gloves, p. 129; Cake Board, Fanci-Foil Wrap, p. 217; family-size brownie mix (to make 13 x 9 in. pan of brownies), cornstarch

Note: For swirl color, combine Leaf Green, Moss Green and Yellow

In advance, mold candy message using layering method (p. 119) with lavender and orange candy. Refrigerate until firm; unmold.

Prepare 1-layer sheet cake for rolled fondant (p. 105). Tint 48 oz. fondant Leaf Green/Yellow combination and cover cake; smooth. Pipe tip 6 swirls in buttercream on cake top; add tip 6 ball paws (flatten and smooth with finger dipped in cornstarch). Add tip 21 rosette bottom border.

Place *Scooby-Doo* brownie on cake board cut to fit. Outline head, facial features, mouth, collar and dog tags with tip 3. Pipe-in inside ears, nose, mouth, whites of eyes, and dog tags with tip 3 (smooth with finger dipped in cornstarch). Pipe tip 3 bead tongue and dot pupils. Cover face with tip 16 stars. Pipe tip 3 outline eyebrows. Position *Scooby-Doo* on sheet cake; position candy message. Serves 84.

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E

Barbie™

The perfect favor: Tiny Totes, from page 6 of the Wilton Party Favors book (sold page 223).

A

A. Beautiful Bride

Pan: *Barbie*™, p. 195
Tips: 2, 6, 349, p. 132-135
Colors: *Barbie*™ Icing Color Kit (includes Hot Pink, Light Pink, Lavender colors and White Cake Sparkles™), p. 195; Moss Green, p. 124
Recipe: Buttercream Icing, p. 111
Also: Ready-To-Use Rolled Fondant (96 oz. needed), p. 136; Floral Collection Flower Making Set, p. 137; Confectionery Tool Set, p. 138; Cake Board, Fanci-Foil Wrap, p. 217; Decorator Brush Set, p. 145; scissors

Ice cake smooth. Tint 8 oz. fondant Hot Pink. Roll out thin and press into heart areas of pan; remove immediately and trim to size with scissors, position on cake. Roll 1/4 in. diameter pink fondant rope and attach with damp brush to fondant heart areas. Roll 1/4 in. diameter pink fondant balls, shape into hearts and attach with damp brush. Trim white edges off *Barbie*® face maker included with pan. For bodice, roll out small piece of white fondant, trim to fit and attach to face maker with damp brush. Lightly brush bodice with water and cover with white Cake Sparkles™. For veil, roll fondant very thin on surface dusted with cornstarch. Cut an 8 in. cake circle in half and use as pattern to cut fondant piece for veil. Gather at top, shape into folds and position on cake. Position face maker. For folds in skirt, roll 1 in. diameter balls of fondant into teardrop shapes and position on skirt with damp brush. Roll out fondant for skirt, position on cake, shape and trim as needed. Pipe tip 6 bead bottom border.

Using fondant and cutters from Floral Collection Set, make 50 forget-me-nots and 20 apple blossoms. Cup flowers on thick foam with ball tool from Confectionery Tool Set. Let set for 20 minutes. Brush inside flower edges with water and dust with Cake Sparkles. Attach flowers to dress, veil and clustered in a bouquet with tip 2; add tip 2 dot flower centers. Add tip 349 buttercream leaves to bouquet. Serves 12.

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B. Bouquets To *Barbie*™

Candy: *Barbie*™ Lollipop Making Kit, p. 195
Also: Decorator Brush Set, p. 145; 1/4 in. wide satin ribbon (18 in. for each bouquet)

Mold flower and *Barbie*™ lollipops, filling mold half way and using painting method (p. 119); refrigerate until firm; unmold. Tie lollipops together with ribbon. Each serves 1.

B

C. That Bubbly Birdie!

Pans: *Little Suzy's Zoo*™, p. 190; Cookie Sheet, Cooling Grid, p. 143
Tips: 3, 8, 16, p. 132-133
Colors: *Little Suzy's Zoo*™ Icing Color Kit (includes Yellow, Orange, Red, Green), p. 190; Black, Royal Blue, Rose, Sky Blue, p. 124
Recipes: Buttercream, Royal Icings, Roll-Out Cookie, p. 111
Also: 101 Cookie Cutter Set, p. 142; 13 x 19 in. Cake Board, Fanci-Foil Wrap, p. 217; Piping Gel, p. 124; 4 in. Lollipop Sticks, p. 147; 8 in. Tapered Spatula, p. 130; Parchment Triangles, p. 130; Meringue Powder, p. 124; 14 large marshmallows, waxed paper, corn syrup

In advance, make cookie bubbles: Using round cutters from set, cut, bake and cool 3 large, 3 medium and 7 small cookies. Cover cookies with royal icing (p. 113) thinned with small amount of corn syrup; let dry on waxed paper. Using tip 3 and full-strength royal icing, outline cookies (one small cookie in white, remainder in black). Tint piping gel Green/Yellow combination, Rose, Blue and Yellow. Pipe in cookies with tinted piping gel (use blue for white outlined cookie) in cut parchment bags; let set. Print tip 3 message on large cookies in royal icing.

Ice sides, background and flower areas of *Witzy* cake smooth. Outline facial features and feather wisps with tip 3. Pipe tip 3 dot eyes and outline mouth. Cover beak, feet, cheeks, face and body with tip 16 stars. Position medium blue cookie under "wand" and ice in place. Attach lollipop stick to white outlined cookie with royal icing and insert into cake. Outline hand with tip 3; cover with tip 16 stars. Pipe tip 8 ball bottom border. Attach a small cookie to each large message cookie with icing. Attach remaining cookies to marshmallows with icing, using single and stacked whole and half marshmallows to create various heights. Serves 12.

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Suzy Stafford

C

D. Baby's Big Day With *Witzy*

Pan: Petal Set, p. 157
Tips: 2, 3, 225, p. 132-135
Colors: *Little Suzy's Zoo* Icing Color Set (Green and Yellow used), p. 190; Rose, Royal Blue, p. 124
Recipes: Buttercream, Royal Icings, p. 111
Also: Ready-To-Use Rolled Fondant (24 oz. needed), p. 136; *Little Suzy's Zoo* Candle, p. 190; Baby Things Candle Set, p. 220; Baby Blocks Set, p. 218; Meringue Powder, p. 124; Cake Board, Fanci-Foil Wrap, p. 217

In advance, using royal icing, make 30 tip 225 drop flowers with tip 2 pink dot centers; make extras to allow for breakage and let dry.

Ice smooth 2-layer (3 in. high) 9 in. petal cake in buttercream. Divide fondant into fourths and tint yellow, green, blue and pink. Roll out one fondant color and cut a piece to fit the side of one petal section. Cut four 1/8 in. wide strips in the same color and attach 1/4 in. apart to the petal section at left. Repeat with remaining colors around cake. Attach drop flowers with dots of icing to solid sides. Pipe tip 3 ball bottom border. Position blocks and candles. Print tip 2 message. Serves 10.

D

E

E. *Little Suzy's* Crew!

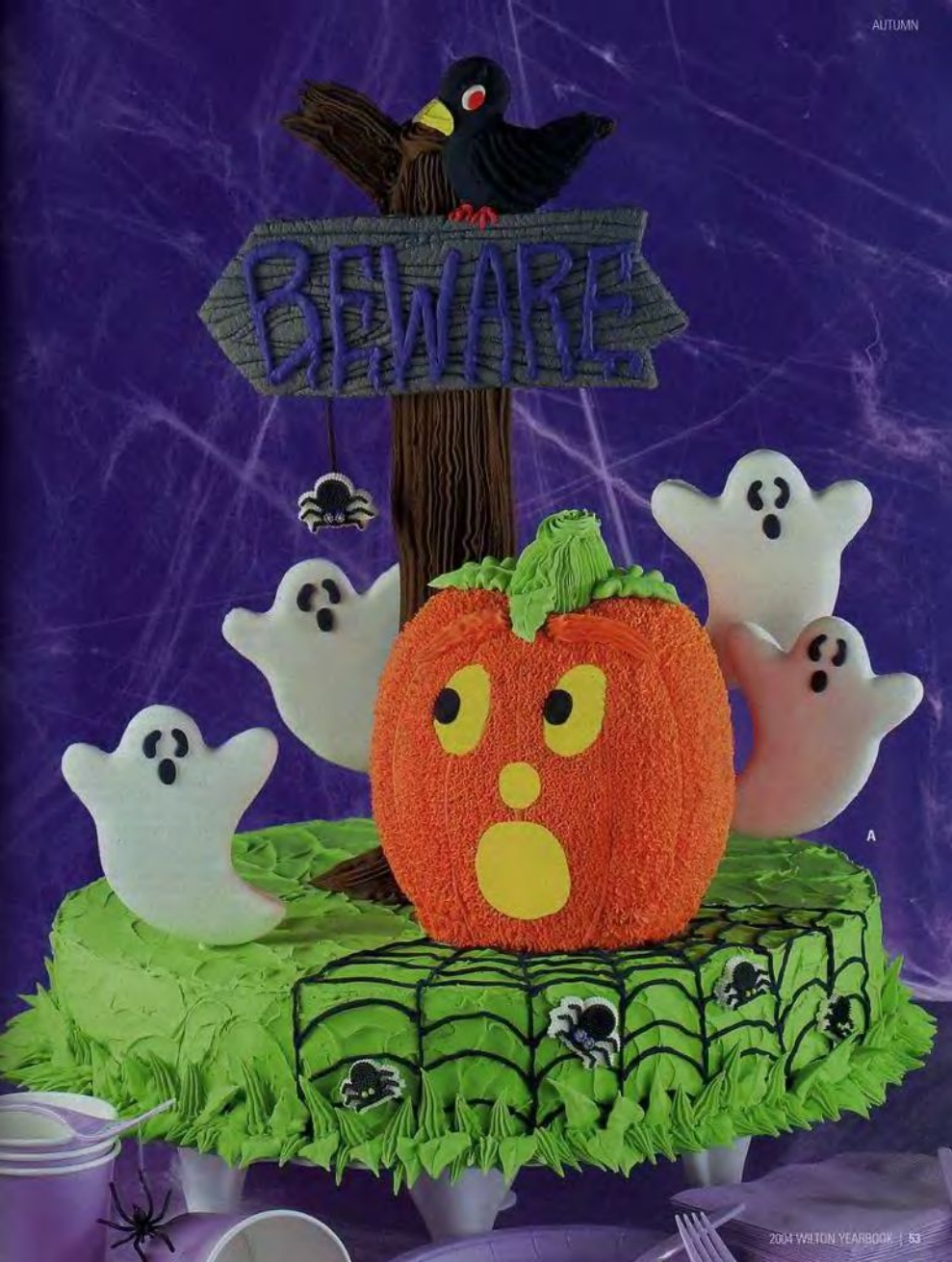
Pan: Standard Muffin, p. 158
Colors: Rose, Royal Blue, Leaf Green, Lemon Yellow, p. 124
Recipe: Buttercream Icing, p. 111
Also: *Little Suzy's Zoo*™ Icing Decorations, Baking Cups, p. 190; Piping Gel, p. 130; Parchment Triangles, p. 130

Ice cupcakes smooth. Pipe dots with tinted piping gel in cut parchment bags. Position icing decorations. Each serves 1.

Holiday Magic

You still believe in Santa Claus. Ghosts visit your house the same time every year. And you always help the Easter Bunny deliver his baskets. These are the treats that make every season special. If they can bring someone a smile, they must be real.

See instructions for projects shown on these two pages on page 54.



A

A. What A Wicked Web We Weave!

Pans: Stand-Up Jack-O-Lantern, p. 178; 16 x 3 in. Round, p. 156
Tips: 2, 3, 5, 6, 16, 18, 21, 366, p. 132-133

Colors: Orange, Leaf Green, Black, Lemon Yellow, Violet, Red-Red, Brown, p. 124
Cookie: Ghosts Nesting Cutter Set, p. 181; Duck Cookie Cutter, p. 142; 8 in. Cookie Treat Sticks, p. 143; Cookie Sheet, Cooling Grid, p. 143
Recipes: Buttercream, Royal Icings, p. 111; Color Flow Icing, p. 112; Roll-Out Cookie, p. 111
Also: 2004 Pattern Book (Beware Sign), p. 222; Tall Tier Cake Stand Set, Cake Corer Tube, 18 in. Plate, 6½ in. Columns (3 needed), Top Column Cap Nut, Bottom Column Bolt, p. 213; Petite Spiders and Bats Icing Decorations, p. 179; Wooden Dowel Rods, p. 214; Cake Circle, p. 217; Color Flow Mix, Meringue Powder, p. 124; black shoestring licorice, cornstarch; hot glue gun

In advance, make cookie sign and cookie ghosts. Tint a portion of cookie dough gray with a small amount of black icing color. Roll out dough and cut sign using pattern. Using plain dough and largest ghost cutter, cut 4 ghosts, reversing cutter on 2 to face opposite direction. Cut crow cookie using duck cutter. Bake and cool all cookies. Cover ghosts with white color flow (p. 113). Tint a portion of color flow icing black; cover crow and pipe tip 2 facial features for ghosts. Tint about 1 teaspoon each of color flow in yellow and red; pipe-in crow's eyes and beak with tip 2. Add tip 5 outline wings on crow. Attach cookie sticks to ghosts with icing; set aside.

Prepare 1-layer (3 in. high) round cake for tall tier construction (p. 110), insert dowel rods where Jack-O-Lantern will be positioned. Position round cake on 18 in. footed base plate from the Tall Tier Set. Connect three 6½ in. columns to form tree trunk and insert in center of cake; secure with bottom column bolt. For branches, attach two 3½ in. long dowel rods to top of trunk with hot glue. Ice cake fluffy with spatula. Mark ¼ of cake to be covered with spider web. Measure at top edge of cake seven 2¼ in. wide divisions for web. Pipe tip 3 string web lines from tree column to edge of cake and down side. Connect each line with shorter curved lines about 1 in. apart.

Cover tree trunk with tip 21 stripes in royal icing, starting from top of tree to base; repeat for branches, moving from base to top of branch. Pipe tip 21 rosette at top of tree. Pipe alternating tip 18 and tip 366 pull-out star border. Print message on sign with tip 6.

Place Jack-O-Lantern on board cut to fit. Outline facial features with tip 3 and pipe-in with tip 6. Add tip 3 dot pupils; cover Jack-O-Lantern with tip 16 stars. Pipe tip 21 rosette stem with tip 366 leaves; position on round cake. Insert cookie ghosts on sticks. Attach sign, crow and spider icing decoration on shoestring licorice to tree with royal icing. Position spider icing decorations on web. Serves 89.

NOTE: Remove dowel rod "branches" from tree before serving.

*brand confectionery coating

B. Candy Chillers

Candy: Pumpkin Candy Box Kit, p. 179

Following package directions, use "painting" method (p. 119) to mold candy box pumpkin and a variety of ghost, leaf and pumpkin candies. Refrigerate until firm; unmold. Fill candy box with candies. Each filled candy box serves 15.

C. Join The Haunt!

Pan: 9 x 13 x 2 in. Sheet, p. 156

Cookie: Ghosts, Pumpkins Nesting Metal Cutter Sets, p. 181; Circle Metal Cutter, p. 141, Cookie Sheet, Cooling Grid, p. 143
Also: Spooky Ghost Party Bags, p.179; Ice-A-Cookie™ Cookie Icing–Orange, Black, White, p. 180; Petite Spiders and Bats Icing Decorations, p. 179; Orange and Light Green Colored Sugars, p. 127; toothpick

Bake and cool 1 in. high sheet cake and unmold. Use second smallest ghost and pumpkin cutters and round cutter to cut cake shapes. Following Ice-A-Cookie pouch directions, ice cakes. For spider web, let black icing set for a few minutes; using Ice-A-Cookie with decorating cap, pipe white circles and immediately draw icing toward edge with toothpick to form web. Let all cakes set. Attach spider icing decoration to webs with Ice-A-Cookie. Pipe orange lines and stem on pumpkin; immediately attach orange and green sugars. Pipe black facial features on pumpkin and ghost. Each serves 1.

D. Face Your Fears!

Cookie: Ghost & Jack-O-Lantern Stencil-A-Cookie™ Sets, p. 180; Ice-A-Cookie™ Cookie Icing–Orange, White, Green, p. 140; Cookie Sheet, Cooling Grid, p. 143

Recipe: Roll-Out, Chocolate Roll-Out Cookie, p. 111
Also: Spooky Ghost Party Bags, p. 179; Color Mist™ Food Color Spray–Black, Purple, p. 123; Halloween FoodWriter™ Edible Color Markers, p. 178; Pumpkin Shaped Sugar Jar, p. 180

Outline and pipe-in cookies with Ice-A-Cookie™; let set. Lay stencils on top of cookies; spray with Color Mist™, sprinkle with sugars or fill in with FoodWriter™ markers. Place in party bags. Each serves 1.

E

E. Historic Gathering

Color: Copper (skin tone), p. 124
Candy: Candy Melts®*–White, Light Cocoa, p. 144; Garden and Primary Candy Color Sets, p. 146; Mini Leaves Mold, p. 177; Cordial Cups Mold, p. 145
Cookie: 101 Cookie Cutters Set (circle cutters used), p. 142; Maple Leaf Metal Cutter, p. 141; 6 in. Cookie Treat Sticks, p. 143; Red, Yellow, Orange Colored Sugars, p. 127; Cookie Sheets, Cooling Grid, p. 143
Recipe: Roll-Out Cookie Dough, p. 111
Also: Disposable Decorating Bags, p. 130; Non-Stick Parchment Paper, p. 128; black shoestring licorice, orange spice drops, cocoa powder

Reserve small amount of plain cookie dough. Tint half of remaining dough skin tone. Tint other half of dough light brown by adding cocoa powder and kneading into dough. Roll out tinted dough and cut out heads using middle size circle cutter from set. Roll out plain dough and cut turkey feathers using maple leaf cutter. Sprinkle feathers with colored sugars. Bake and cool all cookies.

Using candy colors, tint portions of melted white candy black, red, light pink, yellow, green and orange. Mold mini leaf candies for headband feathers: use painting method (p. 119) and orange candy for veins; refrigerate until firm. Use marbleizing technique and orange, yellow and green candy (p. 119) to complete feathers; refrigerate until firm. Decorate all heads using melted candy in cut bag to pipe dot eyes and cheeks, string mouths and hair. To make pilgrim girl hat, place large and medium size circle cutters on parchment paper-lined cookie sheet. Fill with melted candy and refrigerate until firm. Unmold and cut 1⅞ in. from bottom of large circle for brim. Attach medium circle to brim with melted candy. To make pilgrim boy hat, pipe a 2½ in. diameter candy circle on parchment paper for brim, mold a cordial cup for hat; refrigerate until firm. Attach hat to brim with melted candy; pipe band and buckle with melted candy; refrigerate until firm. For Native American boy and girl, pipe headband directly on cookie using melted candy in cut bag. For girl's braids, cut 3½ in. licorice strings, twist together and trim to 2½ in.; attach bottom pieces together with melted black candy. To make bows, roll out spice drops and cut with scissors in bow shape. Attach to braids with melted candy.

For turkey: Using melted cocoa candy in cut bag, pipe 1¼ in. oval body and ball head. Pipe beak, eyes, wattle and wings. Pipe feet on parchment paper, refrigerate until firm, carefully remove and attach to turkey with melted candy. Attach hats, headband feathers, leaves, braids and sticks to cookies with melted candy. Each serves 1.

F. Fruits Of The Harvest

Cookie: Comfort Grip™ Pumpkin Cutter, p. 181; Fruit Metal Cutter Set, p. 141; Maple and Oak Leaf Metal Cutters, p. 177; Cookie Sheet, p. 143
Tips: 2, 12, p. 132
Colors: Violet, Orange, Lemon Yellow, Kelly Green, Brown, Leaf Green, Red-Red, p. 124
Recipes: Roll-Out Cookie, p. 111; Color Flow Icing, p. 112; Royal Icing, p. 111
Also: Color Flow Mix, Meringue Powder, p. 124; wicker cornucopia basket, toothpick

Note: Combine leaf green and a little yellow to achieve pear color.

Cut, bake and cool fruit, leaf and pumpkin cookies. For pear, apple and leaf cookies, outline and flow-in with color flow and tip 2 (p. 113). On leaves, over flowed-in area, immediately pipe tip 2 outline main veins, then draw out lines with a toothpick. Outline and pipe in tip 2 color flow stems on fruit. Let all dry. Using royal icing: for grapes, pipe tip 12 balls; for pumpkin, pipe tip 12 section lines. Add tip 2 outline and pipe-in stems on both. Let dry. Position cookies in basket. Each serves 1.

F

G. Somethin' Pumpkin

Pan: Pumpkin Pie, p. 177
Tip: 4B, p. 131
Also: Vanilla Whipped Icing Mix, p. 124; Light Green Colored Sugar, p. 127; Oak Leaf Metal Cookie Cutter, p. 177; Orange Color Mist™ Food Color Spray, p. 123; favorite pumpkin pie recipe, 9 in. refrigerated pie crust dough

Bake and cool pie according to recipe instructions, reserving remaining dough. Roll out remaining dough and cut 3 leaves using cutter. Cut stem using pan as pattern. Sprinkle leaves and stem with green sugar and bake. On cooled pie, using whipped icing, pipe tip 4B vertical lines from center to both edges. Spray lightly with Color Mist™. Position leaves and stem. Serves 12.

G

H. Our Fine Feathered Friends

Pan: Standard Muffin, p. 158
Tips: 1, 2, 12, 349, p. 132-133
Colors: Brown, Black, No-Taste Red, Lemon Yellow, p. 124
Recipe: Buttercream Icing, p. 111
Also: Cake Sparkles™-Orange, Yellow, Red, p. 127; Colorful Leaves Standard Baking Cups, p. 177; cornstarch

Ice cupcakes smooth. Pipe tip 12 ball body and head (flatten and smooth with finger dipped in cornstarch). Pipe tip 2 outline feet and wattle. Add tip 2 pull-out beak and tip 1 dot eyes. Pipe two tip 349 pull-out wings on sides. Sprinkle on Cake Sparkles feathers, starting with a layer of yellow, then orange, then red. Each serves 1.

H

A. Drac Is Back!

Pan: Smiling Skull, p. 178
Tips: 2, 2A, 3, 4, 5, 12, 16, 21, p. 132-133
Colors: Leaf Green, Red-Red, Black, Violet, p. 124
Recipe: Buttercream Icing, p. 111
Also: 2004 Pattern Book (Cake Board and Collars), p. 222; Ready-To-Use Rolled Fondant, p. 136; Cake Board, Fanci-Foil Wrap, p. 217

Trace cake board from half of pattern; flip pattern for left side, wrap with foil. Tint 12 oz. fondant black and 12 oz. violet. Trace and cut two collars from patterns in both black and violet fondant; position on cake board. Position cake. Outline mouth, cheeks, eyes and hairline with tip 5. Pipe in tip 12 eyeballs; add tip 5 dot pupils and nostrils, pipe tip 2 zigzag bloodshot lines. Pipe tip 5 inside mouth (smooth with finger dipped in cornstarch). Add tip 12 ball tongue (smooth with finger dipped in cornstarch). Cover face with tip 16 stars. Pipe tip 4 pull-out string teeth and tip 2A pull-out fangs. Add tip 21 pull-out star hair and tip 3 pull-out string eyebrows. Serves 12.

A

B

B. House Warning Committee

Pan: Standard Muffin, p. 158
Cookie: Pre-Baked Haunted House Gingerbread Kit, p. 178; 101 Cookie Cutters Set, p. 142; Cookie Sheet, Cooling Grid, p. 143
Candy: Candy Melts®*–Orange, Yellow (1 pk. each), White (2 pks), p. 144; Spooky Ghost Mold, p. 179; Garden Candy Color Set, p, p. 146; 11¾ in. Lollipop Sticks, p. 147
Colors: Leaf Green, Violet, p. 124
Recipe: Buttercream Icing, p. 111
Also: Disposable Decorating Bags, p. 130; Spooky Ghost Baking Cups, p. 179; Halloween Sprinkle Sparks Mix, p. 180; Cake Circles, Fanci-Foil Wrap, p. 217; 8 in. diameter x 1 in. high craft block, shredded coconut, violet wrapping paper

*brand confectionery coating

In advance, prepare icing mix from kit; assemble and decorate haunted house following kit directions. Tint coconut (p. 117). Set aside.

Using cutters from 101-piece set, cut 1 set of "BOO" and 1 circle "moon" cookie; bake and cool. Cover cookies with melted candy (p. 119); let set. Attach lollipop sticks to backs of cookies with melted candy. Mold 16 candy ghosts; let set, unmold. Tint portion of white candy black with candy color; pipe facial features and bats using melted candy in cut disposable bag. Attach 2 candy ghosts and 2 ghost icing decorations from kit to house with melted candy.

Ice cupcakes with spatula and pour on Sprinkle Sparks. Insert candy ghosts. Wrap craft block with foil. Position house in center. Wrap triple-thick cake circles with wrapping paper; position house and craft block. Surround with tinted coconut and cupcakes. Insert cookies on sticks into block. Each serves 1.

C. A Smashing Pumpkin!

Pan: Jack-O-Lantern, p. 178
Tip: 5, p. 132
Color: Orange, p. 124
Recipe: Buttercream Icing, p. 111
Also: Cake Board, Fanci-Foil Wrap, p.217; Black and Orange Colored Sugars, p. 127; Non-Stick Parchment Paper, p. 128; Piping Gel, p. 124; 8 in. Angled Spatula, p. 130; Decorator Brush Set, p. 145; small and large spice drops, green spearmint leaves, taffy (do not use salt water taffy), candy-coated square gum pieces, large white gumballs (2), scissors, rolling pin

Ice cake smooth with spatula, running edge of blade from top to bottom to create rib areas. Carefully sprinkle orange sugar on rib lines. On parchment paper, roll out 3 large or 8-10 small black spice drops on black sugar to form piece for mouth. Trim with scissors to desired shape. Lightly brush mouth with piping gel and sprinkle with black sugar; position on cake.

Roll taffy pieces flat for cheeks; position on cake. Cut tops from 2 spice drops, brush with piping gel and roll in black sugar; attach with icing to white gumball eyes for pupils; position on cake. On parchment paper, roll out large black spice drops on black sugar and cut with scissors for eyelashes; position on cake. Brush orange spice drop with piping gel and sprinkle with orange sugar; position for nose. Attach spearmint leaves in stem area and gum square teeth with tip 5 dots of icing. Serves 12.

D. Slinky Spider

Pans: Jack-O-Lantern, p. 178; Sports Ball Set, p. 164
Also: Chocolate Ready-To-Use Decorator Icing (2 cans), p. 124; Wooden Dowel Rods, p. 214; Cake Board, Fanci-Foil Wrap, p. 217; chocolate-covered marshmallow cookies, 2 large gumballs, black shoestring licorice, candy corn, spice drops

Prepare Jack-O-Lantern and ½ Sports Ball cakes for stacked construction (p. 110). Spatula ice cakes, pulling upward to create spikes for hair. Cut a spice drop in half; attach to gumballs with icing and position for eyes. Position spice drop nose and candy corn mouth. Insert licorice in cookies, cut to various lengths and insert into cake. Serves 18.

E. He Talks Big!

Pan: Spooky Ghost, p. 178
Tips: 4, 8, 12, 16, 21, p. 132-133
Colors: Black, Violet, Orange, Leaf Green, p. 124
Recipe: Buttercream Icing, p. 111
Also: Cake Board, Fanci-Foil Wrap, p. 217; Petite Ghosts Icing Decorations, p. 179

Trim arm area from cake to allow for larger mouth. Ice sides and background areas smooth. Outline body and facial features with tip 4. Pipe-in eyes with tip 8; add tip 4 dot pupils. Pipe tip 8 outline eyebrows. Print "BOO" with tip 8. Build up arm and finger areas with tip 12. Cover body, head and arms with tip 16 stars. Pipe tip 21 star bottom border. Attach icing decorations with dots of icing. Serves 12.

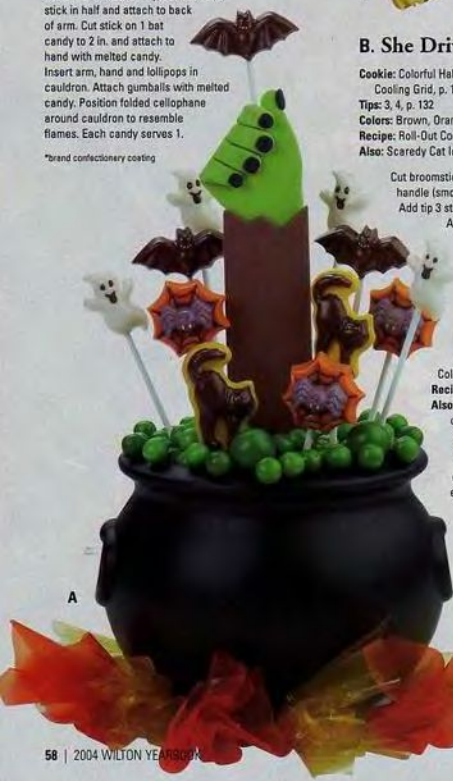
A. Bobbing For Bats!

Cookie: Hand Cutter, p. 142
Candy: Halloween Lollipop Kit (white, orange and light cocoa Candy Melts®* included), p. 179; Candy Melts®*–White (extra bag needed), Lavender, p. 179; Spiders and Webs Lollipop Mold, p. 179; Scaredy Cat Lollipop Mold, p. 179; 11¾ in. Lollipop Sticks, p. 147; Primary Candy Color Set, p. 146
Colors: Black, Leaf Green, Brown, p. 124
Also: 2004 Pattern Book (Arm), p. 222; Decorator Brush Set, p. 145; Ready-To-Use Rolled Fondant, Gum-Tex™ Karaya, p. 136; Fanci-Foil Wrap, p. 217; plastic cauldron, green gumballs, craft block, craft knife, red and yellow cellophane

Several days in advance, make arm and hand: Add 1 teaspoon of Gum-Tex to 12 oz. of fondant. Tint small portions green and black, tint remaining mixture brown. Roll out green fondant and cut hand; turn hand over and fold fingers over in position shown (cut between each finger if needed to elongate). Press small pieces of black fondant into nail area; score knuckles with knife. Roll out brown fondant and cut arm using pattern. Let arm and hand dry thoroughly, in a dark area.

Using candy colors, tint portions of melted white candy black (mix red and blue), and yellow. Mold a variety of lollipops using painting method (p. 119); refrigerate until firm. Cut craft block to fit cauldron and wrap with foil. Arm and hand are two separate pieces: Attach 11¾ in. lollipop stick to back of hand with melted candy; cut a second stick in half and attach to back of arm. Cut stick on 1 bat candy to 2 in. and attach to hand with melted candy. Insert arm, hand and lollipops in cauldron. Attach gumballs with melted candy. Position folded cellophane around cauldron to resemble flames. Each candy serves 1.

*brand confectionery coating



A

B

D

B. She Drives A Stick!

Cookie: Colorful Halloween Cutter Set, p. 181; Cookie Sheet, Cooling Grid, p. 143
Tips: 3, 4, p. 132
Colors: Brown, Orange, Golden Yellow, p. 124
Recipe: Roll-Out Cookie, p. 111; Buttercream Icing, p. 111
Also: Scaredy Cat Icing Decorations, p. 179; cornstarch

Cut broomstick cookies; bake and cool. Pipe-in tip 4 handle (smooth with finger dipped in cornstarch). Add tip 3 string bristles, tip 4 band above bristles. Attach icing decorations with dots of icing. Each serves 1.

C. Wolf 'Em Down

Cookie: Jack-O-Lantern Cookie Treat Pan, 8 in. Cookie Treat Sticks, p. 181; Cookie Sheet, Cooling Grid, p. 143
Candy: Candy Melts®*–Light Cocoa, Yellow, p. 144; Primary & Garden Candy Color Sets, p. 146
Recipe: Roll-Out Cookie Dough, p. 111
Also: shredded coconut, black candy-coated chocolates, candy corn, waxed paper

Bake and cool cookies on sticks. Cut light cocoa melts into triangles for ears; cut ⅜ in. from edge of yellow melts for eyes. Cut candy corn just above orange area for teeth. Cut stem area from cookies. Tint portion of melted cocoa candy black; cover cookies with melted candy (p. 119). Tint remaining melted cocoa candy with a small amount of red; mix in coconut. Pat coconut over cookie, adding a second layer for eyebrows. Attach candy eyes, pupils, teeth, ears and nose with melted candy; hold ears until set. Each serves 1.

D. Wacked-Out Witch

Pan: Whimsical Witch, p. 178
Tips: 3, 4, 12, 16, p. 132-133
Colors: Leaf Green, Violet, Black, Orange, Golden Yellow, p. 124
Recipe: Buttercream Icing, p. 111
Also: 16 in. Cake Circles (2 needed), Fanci-Foil Wrap, p. 217; Ready-To-Use Rolled Fondant, p. 136; Decorator Brush Set, p. 145

Place cake on foil-wrapped boards and trim off background areas around hat. Position trimmed cake pieces to extend hat peak; ice hat area. Overpipe tip 12 random icing bumps on hat. Tint 12 oz. of fondant black; roll out, cut and position over hat, shaping as needed. Cut another piece of black fondant and position for brim, shaping and extending about 2 in. on sides. Tint 1 in. ball of yellow fondant and 2 in. ball of orange fondant. Roll out, cut and attach orange hat band and yellow buckle with brush dipped in water. Ice mouth area smooth. Cover face with tip 16 stars; build up cheek and nose, overpipe warts. Pipe tip 12 eyeballs and tip 3 dot pupils. Add tip 16 pull-out star eyebrows and hair. Pipe tip 4 pull-out teeth. Serves 12.

C

E. Rise and Shine!

Pan: Long Loaf, p. 158
Tips: 2, 3, 6, p. 124
Colors: Black, Leaf Green, Red-Red, p. 124
Recipes: Buttercream Icing, p. 111; Grandma's Gingerbread, p. 111
Also: 2004 Pattern Book (Coffin Sides, Front/Back, Lid and Dracula Torso), p. 222; Spooky Cookie Cutter Set, p. 181; Petite Spiders and Bats Icing Decorations, p. 179; Cake Boards, Silver Fanci-Foil Wrap, p. 217; 6 in. Cookie Treat Sticks, p. 143; Decorating Comb, p. 129; Ready-To-Use Rolled Fondant, p. 136

Two days in advance, make gingerbread coffin and vampire: Trace coffin patterns on rolled out dough with toothpick; cut cookies. Trace torso pattern on dough just beneath skeleton cookie cutter and cut in one continuous piece. Position 2 cookie sticks under vampire. Bake and cool all gingerbread pieces.

One day in advance, tint fondant as follows: 2¼ in. ball green, 1 in. ball red, 4 in. ball black. Cover head area with green fondant, trim excess and shape ears and hands. Cover torso, including shirt area, with white fondant. Cut black strips and attach for jacket lapels. Shape left arm on cookie stick, approximately 2½ in. long black sleeve with white cuff; attach hand. Shape a 2½ in. black piece for right arm and curve to rest on coffin side; attach sleeve and hand. Use remaining black to shape and position legs. In buttercream, pipe tip 3 dot eyes and pupils; pipe-in mouth and add pull-out fangs. Add tip 2 outline hair. Shape and attach red bow tie and knot; let all pieces dry overnight.

Bake and cool 2 in. high long loaf cake. Trim to 12 in. long. Ice smooth. Ice backs of gingerbread coffin pieces with buttercream icing; comb in a scallop motion.

Press coffin side, front and back pieces against cake, attaching with additional icing if needed. Outline seams and edges with tip 6, overpipe with tip 3. Pipe tip 3 dot hinges and string handles. Shape pillow from 2½ in. ball of white fondant; position on cake. Insert two cookie sticks vertically into cake to support vampire. Insert vampire into cake on an angle. Position arms and legs. Insert four more cookie sticks to support closed lid; position lid. Position open lid, resting on arm. Outline lid seam with tip 6. Pipe tip 2 string for spider; attach spider and bat icing decorations. Serves 12.

E

F. What Big Teeth You Have!

Pan: Megasaurus, p. 162
Tips: 4, 6, 16, 68, p. 132-133
Colors: Black, Moss Green, Golden Yellow, No-Taste Red, Orange, p. 124
Recipes: Buttercream, Chocolate Buttercream Icings, p. 111
Also: 2004 Pattern Book (Ears), p. 222; Cake Board, Fanci-Foil Wrap, p. 217; 4 in. Lollipop Sticks, p. 147; cornstarch

Trace ear patterns on cake board, cut out and wrap with Fanci-Foil. Cut two lollipop sticks in half and insert two halves into corrugations on each ear. Set aside.

Ice mouth area smooth. Outline facial features and leaves on cake top with tip 4. Pipe-in tip 6 yellow eye area; add tip 4 ball pupils (smooth both with finger dipped in cornstarch). Pipe-in tip 6 tongue; add tip 6 pull-out star teeth. Insert ear pieces into cake. Cover wolf with tip 16 pull-out star fur. Pipe in caketop leaves with tip 16 stars; add tip 68 pull-out leaves on bottom front of cake. Add tip 4 pull-out star claws. Print tip 4 message. Serves 12.

F

A

A. B-R-R-RD Watcher

Pan: Snowman, p. 182
Tips: 1, 2, p. 132
Colors: Black, Red-Red, Christmas Red, Orange, Kelly Green, Brown, p. 124
Recipes: Buttercream, Royal Icings, p. 111
Also: 2004 Pattern Book (Holly, Broom Base, Bird), p. 222; Ready-To-Use Rolled Fondant (72 oz. needed), p. 136; Meringue Powder, p. 124; Wooden Dowel Rods, p. 214; White Candy Melts®*, p. 144; Decorator Brush Set, p. 145; Cake Board, Fanci-Foil Wrap, p. 217; scissors, pizza cutter, cornstarch, 2 large marshmallows

In advance, using patterns and fondant, roll out and cut broom base and bird. Let dry hard on cornstarch-dusted surface. Cover bird with tip 1 pull-out feathers in royal icing. Add tip 2 pull-out beak, tail, dot eyes and string lashes.

Prepare snowman cake for rolled fondant (p. 105); cover cake with 48 oz. fondant. Reserve excess pieces. Tint 12 oz. fondant black and 12 oz. Red-Red/Christmas Red combination. Use portion of remaining white fondant to form a 3½ x 8 in. piece for right arm. Position, tapering end to blend piece at shoulder.

Make scarf in 3 pieces: for horizontal piece, roll out and use pizza cutter to cut red fondant into 11 x 2 in. rectangle. Position around neck, shaping folds with fingers. For short vertical piece, roll and cut a 2½ x 4 in. section, cut fringe with scissors and position under horizontal piece. For long vertical piece, roll and cut a 2½ x 8½ in. section; cut fringe and position.

Divide remaining reserved fondant into fourths and tint gray, orange, green and brown. For broom, roll out brown fondant and cover dowel rod. Pinch to form around rod and use spatula to form indentations. Insert broom under arm. Shape a 1½ in. orange cone for carrot nose; indent with spatula and attach to cake with melted candy. Form black fondant eyes and mouth, white cheeks; attach with candy. Cover hat area with black fondant, flaring out at top. Cut gray hat band, ¾ in. wide; indent with spatula and attach with damp brush. For brim, cut a 12 x 2 in. piece of black fondant, fold lengthwise in half, pinch at edge and attach with water; smooth edge with fingers to blend into hat. Using pattern, cut out green fondant holly, roll red balls for berries and attach with melted candy. Attach broom base piece to broomstick with melted candy; attach marshmallow to side of cake to hold base. Pipe tip 2 outline bristles in royal icing. Attach a band of brown fondant above bristles; indent with spatula. For buttons, roll ⅝ in. diameter balls of black fondant; indent and attach with candy.

Attach bird to broom with melted candy. Pipe tip 2 string feet. Serves 12.

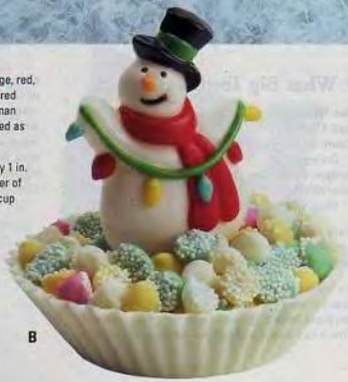
B. Welcome To Winter!

Candy: Snowman Lollipop Mold, p. 183; Peanut Butter Cups Mold, p. 145; Primary Candy Color Set, p. 146; White Candy Melts®*, p. 144; Mint Drops, p. 219
Also: White Jumbo Baking Cups, p. 148; Decorator Brush Set, p. 145; Cookie Sheet, p. 143

Tint portions of melted white candy yellow, blue, orange, red, green (combine yellow and blue) and black (combine red and blue). Using painting method (p. 119), mold snowman without stick. Mold a solid peanut butter cup to be used as base for snowman.

Make candy shell in baking cup (p. 119, painting candy 1 in. up side of cup. Attach peanut butter cup base to center of shell with melted candy; attach snowman on top. Fill cup with mint drops. Each serves 1.

*brand confectionery coating



B

C

C. Snowman Surprises

Cookie: Snowman Stencil-A-Cookie™ Set, Ice-A-Cookie™ Cookie Icing – White, p. 184; Cookie Sheet, p. 143
Recipes: Chocolate Roll-Out Cookie, p. 111
Also: FoodWriter™ Edible Color Markers, p. 182; Snowman Party Bags, p. 183

Cut snowmen using cutter from set. Bake and cool.

Follow pouch directions to outline and fill in cookies with Ice-A-Cookie™; let dry overnight. Position stencils and fill in areas with FoodWriter markers. Place in bags. Each serves 1.

D. Scarf 'Em Up

Pans: Sports Ball, Mini Ball, p. 164
Tips: 1L, 2, p. 132
Candy: Candy Melts®*–White (4 pks.), Light Cocoa, Dark Green, Red, p. 144; Cordial Cups Mold, Truffles Mold, Candy Dipping Set, p. 145; Primary Candy Color Set, p. 146
Recipe: Truffles, p. 112
Also: Circle Metal Cutter, p. 141; Parchment Triangles, p. 130; Decorator Brush Set, p. 147; fruit roll strips, waxed paper, warming tray, aluminum foil

*brand confectionery coating

In advance, make approximately 50 snowball truffles (p. 113); refrigerate until firm. Dip in melted candy; refrigerate.

Mold two 1/4 in. thick candy shells each in mini ball and sports ball pans (p. 119); unmold. Attach mini ball halves for head. Flatten bottom sports ball shell on warming tray so it will sit level on surface; let cool on waxed paper. Mold 3 buttons in truffles mold, 1/2 in. deep.

For hat, mold a solid cordial cup top and a 1/8 in. deep brim in round cutter. Attach pieces with melted candy. Pipe zigzag hatband, holly and dot berries using melted candy in parchment bag cut to size of tip 2. For nose, tint 2 tablespoons melted white candy orange; crumple foil to hold tip 1L wide end up; fill 3/4 full with melted candy. Freeze until firm; tap on firm surface to unmold.

Using parchment bag cut to size of tip 2, pipe eyes, mouth and cheeks with melted candy; freeze to set, unmold. Attach nose to head, head to top half of body; letting set each time. Attach buttons. Wrap fruit roll scarf around neck, trimmed to fit. Fill bottom body half with truffles.

D

E

E. The Definition Of Cool!

Pan: Step-By-Step Snowman, p. 182
Tips: 1A, 2, 789, p. 132, 135
Colors: Orange, p. 124; Green Color Mist™ Food Color Spray, p. 182
Recipe: Buttercream Icing, p. 111
Also: Orange Colored Sugar, p. 127; Non-Stick Parchment Paper, p. 128; Cake Board, Fanci-Foil Wrap, p. 217; sugar cone, black shoestring licorice, large and small spice drops, taffy (not salt water), jelly spearmint leaves, rolling pin

Ice cake smooth. Press tip 789 (without a decorating bag) across hatband area to indent slightly. Cover face area with parchment paper and spray hat area with Color Mist. For hatband, roll 6 large yellow spice drops together and cut to fit; position on cake. For poinsettia, cut spearmint leaves in half; roll out and cut into leaf shapes and position. Roll out and cut 6 small red spice drop leaves; position. For poinsettia center, cut small yellow spice drop in 10 pieces; roll into small balls and attach with tip 2 dots of icing. For eyes, roll out black spice drops into ovals and attach. For cheeks, roll out taffy and cut circles with large opening of tip 1A; position on cake. For mouth, cut a 4 in. piece of licorice and position. For nose, cut cone to 3 1/2 in., ice smooth in orange icing and roll in orange sugar; position. Serves 12.

A. Angels Above!

Pan: Treeliteful, p. 182
Tips: 2A, 129, p. 132, 134
Colors: Lemon Yellow, Rose, Brown, Black, Copper (skin tone), p. 124
Recipes: Buttercream Icing, p. 111; Roll-Out Cookie, p. 111
Cookie: Nesting Star Cutter Set, p. 141; Foot Cutter, p. 142; 8 in. Cookie Treat Sticks, p. 143
Also: 2004 Pattern Book (Arm, Head, Wing, Halo), p. 222; Ready-To-Use Rolled Fondant (72 oz. needed), Confectionery Tool Set, p. 136; Decorator Brush Set, p. 145; Cake Board, Fanci-Foil Wrap, p. 217; White Cake Sparkles™, p. 127; mini marshmallows

Using patterns, cut arm, head, wing and halo from dough. Cut star using smallest cutter from set, cut foot. Bake and cool. Attach cookie stick to star with icing.

Tint portions of fondant skin tone, yellow, black, brown and rose. Using patterns, cut fondant shapes and cover cookies. Attach fondant facial features, layered hair pieces and halo with damp brush. Cut cheeks using large end of tip 2A; attach with damp brush. Roll a strand of white fondant for cuff, attach to arm and imprint with tip 129. Using veining tool from confectionery set, imprint feathers on wing. Cut white fondant stars with smallest cutter from set. Brush with water and sprinkle with Cake Sparkles.

Prepare cake for rolled fondant (p. 105). Position foot cookie. For pleats on robe, roll 8 fondant logs, 11 in. long x ½ in. diameter and position. Cover cake with fondant. Cut a cookie stick in half; attach to wing cookie with icing and insert into cake. Position head and arm cookies, supporting arm with mini marshmallows. Insert star wand in cake. Position fondant stars around cake. Serves 12.

A

B

B. Fresh Fir

Pan: Step-By-Step Tree, p. 182
Tips: 3, 4, 18, p.132-133
Color: Kelly Green, p. 124
Recipe: Buttercream Icing, p. 111
Also: 2004 Pattern Book (Leaf, Large and Small Stars), p. 222; Color Flow Mix, p. 124; White Cake Sparkles™ (3 jars), p. 127; 4 in. Lollipop Sticks, p. 147, Angled Spatula, p. 130; waxed paper

Several days in advance make stars and leaves on waxed paper-covered boards (make extras of all to allow for breakage): Outline approximately 2 large and 20 small stars using patterns, tip 3 and full-strength color flow (p. 113). Let dry, then flow-in with thinned color flow; immediately sprinkle with sparkles and let dry. Attach lollipop stick to back of large star with full-strength color flow. Outline approximately 100 leaves using pattern, tip 4 and full-strength color flow; sprinkle each outline as it is made with sparkles and let dry.

Ice tree fluffy with spatula. Cover base with tip 18 zigzags. Beginning at bottom of tree, randomly insert leaves as horizontally as possible, until cake is covered. As you insert each leaf, pipe tip 18 star at its base. Insert large star on treetop; position small stars. Serves 12.

C. Voices Like Angels

Cookie: Colorful Holiday Cutter Set, p. 185; Cookie Sheet, p. 143
Tips: 1, 2, 3, p. 132
Colors: Copper (skin tone), Lemon Yellow, Brown, Black, p. 124
Recipes: Roll-Out Cookie, p. 111; Color Flow, p. 112
Also: Disposable Decorating Bags, p. 130; Color Flow Mix, p. 124; White Cake Sparkles™, p. 127

Cut cookies using angel cutter from set; bake and cool. Outline with tip 3 and full-strength color flow (p. 113); let dry, then fill in faces and bodies with tip 2 and thinned color flow. Let dry 1 hour. Fill in wings with tip 2 and thinned color flow; immediately sprinkle with Cake Sparkles; brush off any excess. Pipe halo, hair and facial features with tip 1 and full-strength color flow. Each serves 1.

C

D. Sparkling Snowfall

Pans: Snowflake, p. 182; 12 x 2 in. Round, p. 157
Tip: 6, p. 132
Cookie: Nesting Snowflakes Cutter Set, p. 185; Cookie Sheet, Cooling Grid, p. 143
Recipes: Chocolate Buttercream, p. 111; Ganache Glaze, p. 112
Also: Cake Board, Fanci-Foil Wrap, p. 217; Plastic Dowel Rods, p. 214; Non-Stick Parchment Paper, p. 128; Parchment Triangles, p. 130; Candy Melts®*–White, Light Cocoa (3 pks. each), p. 144; individually wrapped white hollow-center candy

*brand confectionery coating

In advance, make snowflake candy plaque (p. 119) by pouring melted white candy 1/2 in. deep in snowflake pan. Mold large petals of snowflake only. Refrigerate until firm; unmold into soft towel. Mold snowflakes for tree using nesting cutters–3 of each size except mold 2 of smallest size. Place cutters on parchment paper-covered board; pour candy 1/4 in. deep. Refrigerate until firm; unmold. Add vein designs to large plaque and tree snowflakes with melted candy in cut parchment bag. Mold 6 chocolate and 12 white vein pieces by piping melted candy in vein areas on outside of pan. Refrigerate until firm; unmold.

Ice 2-layer cake (3 in. high) lightly with buttercream. Prepare 2 1/2 recipes of ganache glaze and cover cake (p. 112); let set. Place cake on foil-covered board; dowel rod cake where plaque will be postitioned. Pipe freehand snowflakes on sides with melted candy in cut bag, piping 3 intersecting lines with "v" shapes at tips.

Position candy plaque and chocolate vein insets. Position 6 white veins on cake between petals; attach 6 to plaque at petal intersections with melted candy. To assemble candy snowflake tree, stack largest to smallest snowflakes with 2 hollow-center candies between each layer, attaching with melted candy. Add 1 small snowflake on top layer; position the other upright. Serves 40.

D

E

E. Bestowing Blessings

Cookie: Nesting Trees Cutter Set, Holiday Mini Copper Cutter Set, p. 185; Cookie Sheet, Cooling Grid, p. 143
Candy: White Candy Melts®*, p. 144; Candy Melting Plate, p. 145; Primary Candy Color Set, p. 146; 4 in. and 8 in. Lollipop Sticks, p. 147
Recipe: Roll-Out Cookie, p. 111
Also: Parchment Triangles, p. 130; yellow hollow-centered candy

*brand confectionery coating

Cut out, bake and cool tree cookie for body, using 3 in. cutter. Follow instructions for covering cookies with melted candy (p. 119); let set. Using candy colors, tint portions of melted white candy skin tone (mix with small amount of red and yellow), black (mix with small amount of red and blue), yellow and orange. Position bulb, bell and star cutters from mini set on cookie sheet. Fill star with yellow tinted candy and bell and bulb with white candy; tap to remove air bubbles and refrigerate until firm. Unmold. Trim end off bulb and clapper from bell; attach to cookie for arm and wing. Pour skin tone candy into melting plate for head. With melted candy in cut parchment bag, pipe in facial features, hair, feet and detail on wings, sleeve and gown. Let set. Attach hollow-center candy for halo. Attach star to 4 in. stick with melted candy. Attach sticks to cookie with melted candy. Each serves 1.

A

A. Star of Wonders

Pan: Standard Muffin, p. 158
Tip: 2110 (1M), 132-133
Colors: Kelly Green, Brown, Christmas Red, Golden Yellow, p. 124
Cookie: Holiday Mini Metal Cutter Set, p. 185; Nesting Stars Metal Cutter Set, p. 141; 8 in. Cookie Treat Sticks, p. 143; Brights 4-Mix Cookie Sugars, p. 143
Recipes: Buttercream Icing, p. 111; Roll-Out Cookie, p. 111; Color Flow, p. 112
Also: Snowman Standard Baking Cups, p. 183; White Candy Melts®*, p. 183; Color Flow Mix, p. 124; Tall Tier Cake Stand Set (basic set), p. 213; Disposable Decorating Bags, p. 130; spice drops

In advance, cut, bake and cool an assortment of cookies, making one mini holiday or smallest nesting star cookie for each cupcake, plus 100 leaves for plates and one largest nesting star for top. Outline and flow-in with color flow (p. 113); immediately cover all stars with cookie sugars. Let all cookies dry for several hours. Decorate details with tip 2 and full-strength color flow. Let dry.

Pipe tip 1M swirl on cupcakes in buttercream. Position cookies on cupcakes. Arrange on stand.† Place leaf cookies in refrigerator (keeping them cold will help melted candy adhere to backs); remove 4 or 5 cookies at a time and attach to top edges of plates with melted candy; attach spice drops between each leaf. Attach cookie stick to back of large star cookie with icing. Pipe icing into hole at top of stand and insert large star cookie. Each serves 1.

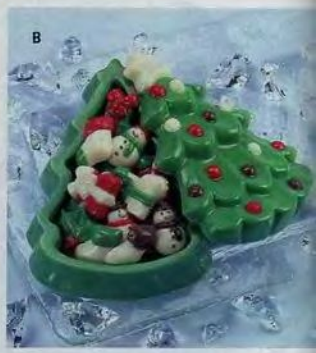
†**Note:** Unassemble cake stand if cookies are to be delivered.

*brand confectionery coating

B. Brimming With Joy

Candy: Holiday Tree Candy Box Kit (includes Green, Red, White Candy Melts®*, molds, decorator brush and disposable decorating bags), Light Cocoa Candy Melts®*, p. 183;
Also: Sparkling Ice, p. 207

Follow directions in kit to make Christmas tree candy box. Use painting method (p. 119) to mold a variety of candies from kit. Refrigerate until firm; unmold. Place candies in tree candy box. Accent around box with Sparkling Ice decorations. Each filled candy box serves 15.



B

C

C. The Giving Tree

This gift needs no box! Package your pretty holiday cookies in our festive Giant Tree Cookie Pan. When the cookies are gone, the pan will be ready to bake a giant holiday brownie, cookie or pizza.

Cookie: Cookie Master™ Plus Cookie Press, p. 186; Christmas Tree Giant Cookie Pan, p. 187; Cookie Sheet, p. 143
Color: Kelly Green, p. 124
Recipe: Spritz Cookie (included with Cookie Master Plus)
Also: Red, Dark Green and Blue Colored Sugars, Sprinkle Decorations-4-Mix Assortment, p. 184; Chocolate Jimmies, Snowflake Mix, Christmas Sprinkle Sparks, Cinnamon Drops, Gingerbread Boy Mix, p. 184; Candy Melts®*–White, Light Cocoa, p. 183; Disposable Decorating Bags, 130; candied cherries, cellophane, red gift bow

Prepare dough, tinting a portion green. Use Cookie Master Plus discs to press assorted cookie shapes; bake and cool. Decorate with a variety of sugars and sprinkles. Outline and add designs to some cookies using melted candy in cut disposable bag. For gift giving, arrange cookies in pan, wrap with cellophane and position bow. Each cookie serves 1.

D. Dressed In Holiday Best

We've put together a great family gift—a fun cookie project everyone can decorate together. Just wrap up the Giant Cookie Pan, Ice-A-Cookie Ready-To-Use Icing, FoodWriter Color Markers and our gingerbread recipe. You'll be giving a holiday memory any family will appreciate.

Pan: Gingerbread Boy Giant Cookie, p. 187
Recipe: Grandma's Gingerbread, p. 111
Also: White Ice-A-Cookie™, p. 184; FoodWriter ™ Edible Color Markers, p. 182, vegetable pan spray

One day in advance make cookie boy: Roll out and press cookie dough 1/2 to 2/3 deep in greased pan. Bake at 350°F for 15 to 18 minutes. Cool completely. Using tips on Ice-A-Cookie pouch, outline facial features, hair and clothing; fill in areas with icing and let set overnight. Draw bow tie, buttons, piping and designs on clothes and facial feature highlights with FoodWriter markers. Serves 6.

D

A. Ready For Takeoff

Pans: Stand-Up Snowman, p. 182; Mini Egg, p.170; Cookie Sheet, p. 143
Tips: 1, 3, 4, 12, 13, 16, 18, p. 132-133
Colors: Christmas Red*, Red-Red*, Kelly Green, Black, Copper (skin tone), Brown, p. 124
Recipes: Buttercream, Royal Icings, p. 111; Grandma's Gingerbread, p. 111
Also: 2004 Pattern Book (Sleigh Side, Back and Front, Reindeer, Mittens, Reindeer Supports), p. 222; Plastic Dowel Rods, p. 214; Meringue Powder, p. 130; 10 in. x 14 in. Cake Boards (3 needed), Fanci-Foil Wrap, p. 217; black shoestring licorice, 7 in. candy canes (4 needed), spice drops, cornstarch, shredded coconut

*Note: Combine Christmas Red and Red-Red to achieve red shade used.

In advance, use gingerbread dough and patterns to cut 2 Sleigh Sides (reverse pattern to cut opposite side), 1 Sleigh Back, 1 Sleigh Front, 2 Reindeer, 1 Mitten and 4 Reindeer Support pieces; bake and cool. Bake and cool Stand-Up Snowman and 2 Mini Egg cakes, using firm-textured cake batter such as pound cake.

Decorate gingerbread pieces with royal icing: Ice sleigh pieces and mitten smooth. Edge tops of sleigh pieces with tip 16 zigzags. With tip 3, outline reindeer, pipe-in hooves (pat smooth with finger dipped in cornstarch) and add string mouth. With tip 4, pipe-in antlers and harness (pat smooth with finger dipped in cornstarch, add dot nose, eye and pupil. Pipe tip 13 pull-out star fur. Attach 1 Reindeer Support to back of each reindeer leg with tip 3 dots of icing.

For Santa cake, cut dowel rod to 8 in. long and insert into side for arm, leaving 4 in. exposed. Trim edges off hat area to form round head. Decorate with buttercream: Build up legs with tip 12, piping 2 in. beyond side of cake. Cover legs with tip 16 stars. Attach egg halves to legs for boots; ice bottoms smooth and cover tops with tip 16 stars. Build up arms and hat area with tip 12; pipe tip 12 front mitten. Cover face, hat and red jacket with tip 16 stars; overpipe nose. With tip 4, outline and pipe-in mouth and tongue (smooth with finger dipped in cornstarch), add dot eyes. Pipe tip 1 string eyebrows. Attach gingerbread mitten to extended arm with icing. Pipe tip 18 star fur trim on jacket, cuffs, hat brim and boots. Pipe tip 16 s-shaped pull-out stars for Santa's hair and beard; add tip 16 star pom-pom.

Attach sleigh pieces around Santa with royal icing (taller piece is back, shorter piece is front). Attach candy cane runners to sides. Position reindeer and attach licorice reins with buttercream icing. Attach spice drop to reindeer harness with icing. Add shredded coconut around sleigh and reindeer. Serves 14.

B. Claus Cupcakes

Pan: Standard Muffin, p. 158
Tip: 2110 (1M), p. 133
Recipe: Buttercream Icing, p. 111
Also: Jolly Santa Standard Baking Cups, Icing Decorations, p. 183

Pipe tip 1M swirl on cupcake; position icing decoration. Each serves 1.

C. His Presence Is Requested

Pan: Jolly Santa, p. 182
Tips: 3, 13, 16, p. 132-133
Colors: Kelly Green, No-Taste Red, Black, Copper (skin tone), Orange, Violet, Royal Blue, Lemon Yellow, p. 124
Recipe: Buttercream Icing, p., 111
Also: Ready-To-Use Rolled Fondant (24 oz. needed), p. 136; Cake Boards, Fanci-Foil Wrap, p. 217; Decorator Brush Set, p. 145, cornstarch

Prepare lower portion of cake for rolled fondant (p. 105), building up icing around legs to create an even surface. Tint 18 oz. rolled fondant green, roll out and position on cake, draping loosely to resemble sack. Trim fondant just above hands, flush with board. Roll a log of fondant (8 in.) and position for edge of bag, attaching with brushstrokes of water.

Cover face, suit and hat with tip 16 stars; overpipe nose. Pipe in tip 3 dot eyes and string eyebrows. Smooth with finger dipped in cornstarch. Pipe tip 13 reverse shell-motion for beard and fur trim; add tip 13 pull-out star moustache. Pipe tip 16 star gloves; overpiping around sack.

Tint remaining fondant equal portions of orange, yellow, red, violet and blue. Cut out small rectangle packages and strips for ribbon. Cut strips in pieces and make loops, attach with brushstrokes of water. To make fondant curls, wind strips around the end of decorator brush, let dry. Attach ribbon strips, loops and curls to packages with brushstrokes of water, position packages in bag. Serves 12.

C

D. Jolly Old Fellow

Pans: Mini Wonder Mold, p. 161; Cookie Sheet, Cooling Grid, p. 143
Candy: Candy Melts®*– White, Red, Green, p. 144; Primary Candy Color Set, p. 148; Santa Lollipop Mold, p. 183
Recipe: Favorite crisped rice cereal treat
Also: Decorator Brush Set, p. 145; Parchment Triangles, p. 130; Jolly Santa Party Bags, p. 183; spice drops–2 small, 2 large green, waxed paper

*brand confectionery coating

In advance, mold Santa candy: Tint portions of melted white candy skin tone (mix red and orange) and black (mix red and blue). Mold heads without sticks using painting method (p. 111). For legs, dip 2 small spice drops in red candy; refrigerate to set. Reserve remaining tinted candy.

Make ½ recipe cereal treats. Butter Mini Wonder Mold and fill 2 in. high with treat mixture; unmold. Cover cereal treats with melted red candy (p. 119); let dry on waxed paper. Using melted candy in cut parchment bag, pipe belt, fur trim, buckle, arms and hands. Attach Santa head with melted candy. Attach feet to legs: Cut large green spice drops in half for feet; attach to legs with melted candy. Pipe melted candy "fur" around bottom of legs; attach legs to body with melted candy. For giving, place inside party bags, tie with twist tie. Each serves 1.

D

B

B. Winter Wondercakes

Pans: 11 x 15 x 2 in. Sheet, p. 156; Cookie Sheet, Cooling Grid, p. 143
Cookie: Jolly Shapes Cutter Set, p. 185; Red, White Ice-A-Cookie™ Cookie Icing, p. 184
Also: White Ready-To-Use Decorator Icing, p. 124; Petite Snowman, Petite Snowflake Icing Decorations, p. 183; White Cake Sparkles™, p. 127; 8 in. Angled Spatula, p. 130

Bake and cool 1 in high sheet cake. Use cutters to cut star, stocking and candy cane shapes from sheet cake. Place cakes on cooling grid positioned over cookie sheet; cover with heated Ice-A-Cookie icing and let set 6-8 hours. Using tip on Ice-A-Cookie pouch, pipe lines on candy cane and star. Ice cuff of stocking fluffy with Ready-To-Use Icing; sprinkle with Cake Sparkles. Attach icing decorations with dots of icing. Each serves 1.

C. Jolly Holly-day Cane

Pan: Candy Cane, p. 182
Tip: 6, p. 132
Colors: Red-Red, Christmas Red, Kelly Green, p. 124
Recipe: Buttercream Icing, p. 111
Also: Ready-To-Use Rolled Fondant (approximately 30 oz. needed), p. 136; Holiday Cutter Canister Set, p. 185; Cake Board, Fanci-Foil Wrap, p. 217; Red, Dark Green Colored Sugars, p. 127; Decorator Brush Set, p. 145; All-Purpose Decorating Gloves, p. 129; Easy-Glide Fondant Smoother, p. 136; coarse granulated sugar, aluminum foil, craft knife; cornstarch

In advance, tint 6 oz. of fondant green. Roll out 1/4 in. thick and cut 3 leaves, using holly cutter from set. Lightly brush leaves with water and sprinkle with green sugar. Crumble a 12 in. square of aluminum foil and shape to hold leaves. Dust foil with cornstarch; place leaves on foil to dry.

Prepare cake for fondant (p.105). Tint 12 oz. of fondant Red-Red/Christmas Red combination (use gloves to avoid staining hands). Roll out and cut red and white fondant sections for cake, using pan as pattern. Position on cake in alternating colors; smooth out seams. Brush red areas with water, one section at a time, and cover with red sugar. Repeat for white areas and cover with coarse granulated sugar. Roll three 3/4 in. balls of red fondant, brush with water and cover with red sugar. Pipe tip 6 ball of icing on cake, position holly leaves and berries. Serves 12.

A. Deer To Your Heart!

Cookie: Snowman Cookie Treat Pan, 8 in. Cookie Treat Sticks, p. 187
Tips: 2, 2A, 352, p. 132-133
Colors: Brown, Black, p. 124
Recipes: Buttercream Icing, p. 111; Roll-Out Cookie, p. 111
Also: Light Cocoa Candy Melts®*, p. 144; 8 in. Spatula, p. 130; mini pretzel twists, chocolate nougat candy, chocolate licorice twists, cornstarch, craft block

Bake cookies on sticks following pan instructions. Ice tummies smooth with spatula. Pipe tip 2A ball head (smooth with finger dipped in cornstarch). Attach pretzel piece antlers to head while icing is still soft. Pipe tip 352 pull-out ears. Insert cookies on sticks in craft block to dry. To make arms and legs, cut chocolate nougat candies in half and attach to chocolate licorice with melted candy. Pipe tip 2 dot eyes, pupils and nose with buttercream. Attach arms and legs with melted candy. Each serves 1.

A

D

C

E

D. Pixie Pops

Cookie: Snowman Cookie Treat Pan, 8 in. Cookie Treat Sticks, p. 187
Tips: 2, 3, 4, 352, p. 132-133
Colors: Christmas Red, Kelly Green, Copper (skin tone), Lemon Yellow, Black, p. 124
Recipes: Roll-Out Cookie Dough, p. 111; Royal Icing, p. 111
Also: Meringue Powder, p. 124; sugar cones, peppermint sticks, spearmint leaves, cornstarch

Make hats in advance: cut sugar cones to 2¾ in. high. Ice smooth in royal icing. Pipe tip 1 and tip 4 outlines for candy cane design; pat smooth with finger dipped in cornstarch. Add tip 3 ball pompom at top and two rows of tip 3 zigzag fur trim. Let dry.

Bake and cool cookies on sticks following pan label instructions. Trim 1/4 in. from each side of head. Ice body and head smooth; add two rows of tip 3 zigzag fur trim. Pipe tip 352 pull-out ears. With tip 2, pipe dot nose, eyes and pupils, outline mouth and dot cheeks. Pipe tip 352 pull-out collar, add tip 3 zigzag belt and tip 3 outline buckle. Cut peppermint sticks 1¾ in. long for legs and 1¼ in. long for arms. Cut spearmint leaves into mitten and shoe shapes and attach with icing. Pipe tip 2 red dot on toes. Attach hat, arms and legs with icing. Each serves 1.

*brand confectionery coating

E. Home Of Holiday Magic

Pans: 12 x 18 x 2 in. Sheet, p. 157; Cookie Sheet, p. 158
Tips: 2, 3, 5, 2110 (1M), p. 132-133
Colors: Red-Red, Kelly Green, Black, Brown, Copper (skin tone), Golden Yellow, p. 124
Recipes: Buttercream, Royal Icings, p. 111; Grandma's Gingerbread, p. 111
Also: 13 x 19 in. Cake Boards, Fanci-Foil Wrap, p. 217; 6 in. Lollipop Sticks, p. 147; Pre-Baked Gingerbread House Kit (2104-1509), p. 186; Nesting Gingerbread Boys Cutter Set, p. 185; Meringue Powder, p. 124; Rainbow Nonpareils Sprinkle Decorations, p. 127; mini jawbreakers, waffle cones, ice cream cup cones, round wafer candy, cornstarch

In advance, bake and cool 15 smallest and 2 second smallest gingerbread boy cookies. In royal icing pipe tip 5 faces, arms, clothing; pipe-in tip 3 shoes and hats (smooth with finger dipped in cornstarch). Add tip 2 dots on clothing, zigzag fur trim, facial features, hair, shoetips, hat, belt and buckle. Attach lollipop sticks to backs of cookies with royal icing; let dry.

Bake 1-layer 12 x 18 in. sheet cake; ice sides smooth and top fluffy to resemble snow. Assemble house following package directions. Cut waffle cones: three at 2 in. and four at 3½ in. Attach waffle cones, narrow end up, to cup cones with royal icing. Use tip 1M and royal icing to cover waffle cone area with a swirl; sprinkle rainbow nonpareils and position spice drops from house kit on top.

Cut 1 cup cone to fit on peak of roof; attach with buttercream icing. Cut 2 small cup cones diagonally to fit on side of roof; attach with icing. Roll out spice drops for windows and outline with tip 3; attach mini jawbreakers. Outline door with tip 3 and attach spice drops cut in half. Pipe tip 3 zigzags around corners of house. Cut spice drops in half and attach to edge of roof with icing. Attach round wafers to roof top with icing. Pipe tip 2 message. Position house on cake and attach a cone at every corner. Insert cookies on sticks into cake. Cake serves 72; each cookie serves 1.

A. Radiant Roses Cheesecake

Pans: 9 x 2¾ in. Heart Springform, p. 166; Small Non-Stick Cookie/Jelly Roll (2 needed), p. 155
Tips: 16, 21, p. 132-133
Recipes: Candy Clay, p. 112; White Chocolate Cheese Cake, p. 112
Also: Chocolate Ready-To-Use Decorator Icing, p. 124; Candy Melts®*–Light Cocoa, White (2 pks. each), p. 144; From The Heart Nesting Cutter Set, p. 169; Cake Circles, p. 217; small paring knife, plastic ruler, aluminum foil

In advance, make 16-18 candy clay roses (p. 119). Mold candy plaques (p. 119) in jelly roll pans using ½ pk. each white and cocoa candy; refrigerate until firm. For center heart plaque, place largest heart cutter on smooth side of springform bottom plate and fill ¼ in. deep with melted candy; refrigerate until firm. Unmold, break off excess candy and push heart to remove.

Bake cheese cake following recipe directions. Unmold cake from pan and plate; place on serving dish. Bring white and cocoa candy plaques to room temperature. Using paring knife and plastic ruler, cut pieces ¾ in. wide and approximately 2½ in. high (adjust to height of cheesecake); cut 25 of each color. Attach candy pieces to cake using melted candy. Position candy heart, edge with tip 16 shells. Pipe tip 21 shell bottom border. Position roses. Serves 12.

*brand confectionery coating

A

B. Heart Infatuation

Pan: Dimensions™ Crown of Hearts, p. 154
Recipe: Creamy Gelatin, large recipe, p. 112
Also: strawberry glaze, drained maraschino cherries

In advance, prepare Creamy Gelatin recipe and mold in pan. Refrigerate overnight. Carefully unmold onto serving dish. Spread strawberry glaze on center heart. Position cherries. Serves 12.

B

C

C. Aglow With Love

Pan: Dimensions™ 6-Cavity Mini Hearts, p. 154
Recipe: Creamy Gelatin, small recipe, p. 112
Also: Red Colored Sugar, p. 127; Parchment Triangles, p. 130; raspberry sauce or jam

In advance, prepare Creamy Gelatin recipe, fill heart cavities; refrigerate overnight. Carefully unmold onto serving plate and cover center heart with red sugar. Pipe scallops of raspberry sauce or jam (heat if necessary) around gelatin using cut parchment triangle. Each serves 1.

D. Heart's Delight

Pan: Embossed Heart, p. 166
Tips: 2, 3, 4, 27, p. 132
Color: Rose, p. 124
Recipes: Buttercream, Royal Icings, p. 111
Also: 2004 Pattern Book (Center Scrolled Heart; Large, Medium, Small Scrolls), p. 222; Ready-To-Use Rolled Fondant (48 oz. needed), Easy-Glide Fondant Smoother, p. 136; Meringue Powder, p. 124; Parchment Triangles, p. 130; toothpick

Prepare cake for rolled fondant (p. 105). Cover cake with rose-tinted fondant; smooth with Easy-Glide Smoother. Using toothpick, trace patterns on cake as follows: trace Center Scrolled Heart pattern on top heart area, trace one Large Scroll at front point of heart, trace Medium Scrolls on the rounded scalloped side of cake, trace Small Scrolls surrounding Center Scrolled Heart. Using Lambeth technique (p. 115), royal icing and tips 2, 3, 4 and 27, pipe scrolls. Add tip 2 small curls and dots along each swirl section, except center heart. Outline center heart with tip 2 dots at ends of each section. Serves 12.

E. Bon Bon Box

Cookie: Metal Heart Cutter (1 needed for each box), Comfort Grip™ Heart Cutter, p. 169; Cookie Sheet, p. 143
Tip: 5, p. 132
Color: Rose, p. 124
Candy: Hearts Candy Mold, Heart Lollipop Mold, Candy Melts®–Red, White, Pink, p. 167
Recipe: Roll-Out Cookie, p. 111
Also: Hearts Embrace Party Bags, p. 167; Parchment Triangles, p. 130; 1 in. wide pink satin ribbon (10 in. needed)

In advance, mold a variety of heart candies (10 needed to fill each heart) and message heart candy (from lollipop mold) for box top (p. 119); refrigerate until firm; unmold. Tint cookie dough rose; cut top and bottom box cookies with Comfort Grip™ cutter; bake and cool. Edge top cookie with scallop using red candy in cut bag; attach heart candy. Tape satin ribbon around metal heart cutter; position cutter on bottom cookie. Pipe tip 5 beads around cutter with melted candy, stiffened with a few drops of water; let set. Place remaining candies in party bags. Each serves 1.

D

E

F. Personal Passions

Pan: 10 x 2 in. Square, p. 157
Color: Rose, p. 124
Cookie: From The Heart Nesting Cutter Set, p. 169; Sweetheart Cupcake & Cookie Stencils, p. 168; Pink Ice-A-Cookie™ Cookie Icing, p. 168; Cookie Sheet, Cooling Grid, p. 143
Also: Piping Gel, p. 124; Red Colored Sugar, p. 127; Hearts Mix Sprinkles, p. 168; Hearts Standard Baking Cups, p. 167; 8 in. Straight Spatula, p. 130

Bake cake 1 in. deep. Cut heart shapes using 2nd smallest cutter from set. Cover cakes with Ice-A-Cookie, following package directions; immediately pat heart sprinkles on sides; let set about 1 hour. Position stencils on cakes; spread small amount of gel in stencil areas and smooth over design with spatula; sprinkle with red sugar. Each serves 1.

F

A. Your Move!

Cookie: Copper Heart Cutter, p. 169; Cookie Sheet, p. 143
Candy: Red Candy Melts ®*, Hugs and Kisses Mold, p. 167
Color: Rose, p. 124
Recipe: Roll-Out Cookie, p. 111
Also: Parchment Triangles, p. 130

Cut out, bake and cool heart cookie using rose-tinted dough. Mold "x" and "o" candies (p. 119); refrigerate until firm, unmold. Pipe grid lines on cookie using melted candy in cut parchment bag. Position "x" and "o" candies. Each serves 1.

A

C

C. Tracing Your Feelings

Cookie: Heart Stencil-A-Cookie™ Cutter & Stencil Set, p. 168; Pink Ice-A-Cookie™ Cookie Icing, p. 168; Cookie Sheet, Cooling Grid, p. 143
Recipe: Roll-Out Cookie, p. 111
Also: FoodWriter Edible Color Markers, p. 126

Cut, bake and cool cookies. Cover with Ice-A-Cookie, following package directions; let dry several hours. Position stencil and fill in design with FoodWriter markers. Each serves 1.

D

E. Heart Joy Cupcakes

Pan: Standard Muffin, p. 158
Tip: 127, p. 135
Color: Rose, p. 124
Candy: Deep Heart Truffle Mold, p. 145; Candy Melts®*–White, Pink, Red, Light Cocoa, p. 167
Recipe: Buttercream Icing, p. 111
Also: Hearts Embrace Standard Baking Cups, p. 167; Parchment Triangles, p. 130

In advance, mold solid candy hearts, filling mold ½ full. Pipe dot and outline facial features using melted candy in cut parchment bag. Decorate cupcakes with tip 127 ruffled petals, holding bag at a 45° angle. Position candy heart. Each serves 1.

E

B. The Heart Never Forgets!

Cookie: Heart Cookie Treat Pan, 8 in. Cookie Treat Sticks, p. 168; Nesting Heart Cutter Set, p. 169; Cookie Sheet, p. 143
Tips: 1, 1A, 2, 6, 12, p. 132
Colors: Rose, Black, Red-Red, p. 124
Recipes: Roll-Out Cookie, p. 111; Buttercream Icing, p. 111
Also: Hearts Embrace Treat Bags, p. 167

Tint portion of dough red; cut message hearts using smallest cutter from set; bake and cool. With plain dough, bake and cool heart cookie treats on sticks. In buttercream, ice cookie smooth, pipe-in tip 1A face, outline tip 12 ears and pull-out trunk. Pipe tip 6 outline on end of trunk. Add tip 2 outline eyebrows and eyes with tip 1 pull-out lashes. Print tip 1 message on small heart and attach with icing. Each serves 1.

B

D. Love You This Much!

Cookie: Nesting Heart Cutter Set, p. 169; Ice-A-Cookie™ – White, Red, Pink, Black, p. 168; 6 in. Cookie Treat Sticks, p. 168; Cookie Sheet, Cooling Grid, p. 143
Recipe: Roll-Out Cookie, p. 111
Also: Light Cocoa Candy Melts®*, p. 144; chocolate nougat candy, red and white spice drops, scissors

Using 3rd largest heart cutter, cut, bake and cool cookie head. Cover with Ice-A-Cookie following package directions; let dry. Pipe in facial features using fine tip included with Ice-A-Cookie; let dry. Attach nougat candy legs with melted candy; attach red spice drop feet. Cut cookie stick in half for arms. Trim white spice drops to resemble hands, insert into sticks and attach to back of cookie with melted candy. For extra stability, attach extra nougat candy to back of cookie. Each serves 1.

*brand confectionery coating

F. That Lighthearted Feeling

Cookie: Comfort Grip™ Heart Cutter, p. 169; Cookie Sheet, p. 143
Tips: 2, 10, 12, p. 132
Colors: Rose, Brown, Black, p. 124
Recipes: Roll-Out Cookie, p. 111; Buttercream, Royal Icings, p. 111
Also: Red Candy Melts®*, p. 167; Fancy Hearts Icing Decorations, p. 167; Parchment Triangles, p. 130; Meringue Powder, p. 124; Non-Stick Parchment Paper, 128; pink curling ribbon, cornstarch

In advance, pipe bear on parchment paper in royal icing: Pipe tip 12 ball body and head (flatten and smooth with finger dipped in cornstarch). Pipe tip 10 pull-out arms, legs, dot feet and ears. Add tip 2 outline mouth and dot nose and eyes. Let dry. Tint cookie dough rose and cut 2 cookies for each treat needed. Bake and cool. Sandwich two cookies with buttercream icing and curling ribbon bow in center. Edge cookie with scallops using melted candy in cut parchment bag. Attach icing decoration to cookie and ribbon to bear with melted candy. Each serves 1.

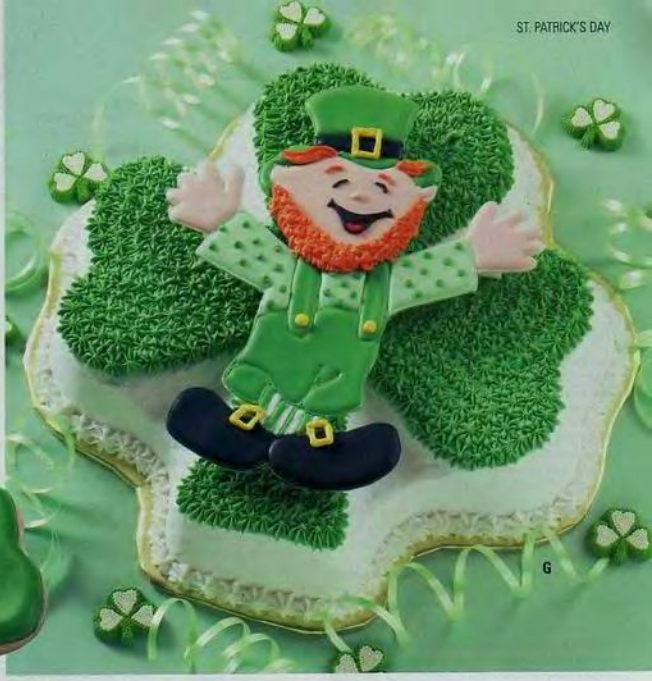
F

G. Green Greetings

Pan: Shamrock, p. 169
Tips: 1, 2, 20, p. 132-133
Colors: Kelly Green, Orange, Black, Red-Red, Lemon Yellow, Copper (skin tone), p. 124
Recipe: Buttercream Icing, p. 111; Color Flow Icing, p. 112
Also: 2004 Pattern Book (Leprechaun), p. 222; Shamrock Icing Decorations, p. 169; Color Flow Mix, p. 124; Cake Board, Fanci-Foil Wrap, p. 217; sugar cubes, waxed paper, curling ribbon

Several days in advance, make color flow leprechaun (p. 113) on waxed paper using pattern. Outline and flow in using tip 2; let dry. Using full-strength color flow, pipe tip 1 facial features, tip 2 buckles, buttons, dots, hair and beard. Make extra to allow for breakage. Set aside.

Ice sides of shamrock cake smooth. Cover top of cake with tip 20 stars; add tip 20 star bottom border. Position sugar cubes where leprechaun will rest. Trim waxed paper around leprechaun; leave remainder attached to back. Position leprechaun, icing decorations and curling ribbon. Serves 12.



G

H

H. Dublin The Luck

Cookie: Green Ice-A-Cookie™ Cookie Icing, p. 140; Shamrock Metal Cutter, p. 169; Cookie Sheet, Cooling Grid, p. 143
Recipe: Roll-Out Cookie, p. 111
Also: Shamrock Icing Decorations, p. 169

Cut, bake and cool shamrock cookies; ice with Ice-A-Cookie™ following package instructions. Attach shamrock icing decoration with dots of icing.
Each serves 1.

I. Pop 'O The Morning!

Cookie: Round Cookie Treat Pan, 8 in. Cookie Treat Sticks, p. 143; Cookie Sheet, Cooling Grid, p. 143
Candy: White Candy Melts®*, p. 144; Primary and Garden Color Sets, p. 146
Recipe: Roll-Out Cookie, p. 111
Also: Shamrock Icing Decorations, p. 169; Disposable Decorating Bags, p. 130; Shamrock Party Bags, p. 169

Bake and cool cookies on sticks. Tint portions of melted candy skin tone (add a small amount of pink to white), orange, black, red, light and dark green. Cover cookies with melted candy (p. 119); let set. Pipe facial features, hat and swirl-motion hair using melted candy in cut decorating bag. Attach shamrock icing decoration with melted candy; place in party bag. Each serves 1.

I

J

J. A Piece Of The 'Rock

Pan: Standard Muffin, p. 158
Tip: 2110 (1M), p. 133
Recipe: Buttercream Icing, p. 111
Also: Green Color Mist™ Food Color Spray, p. 125; Green Cake Sparkles™, p. 127; Shamrock Icing Decorations, p. 169; Shamrock Standard Baking Cups, p. 169

Pipe tip 1M swirl on cupcake top. Spray with Color Mist and sprinkle with Cake Sparkles. Position icing decoration. Each serves 1.

A. Carting Off Carrots

Pan: Petite Loaf, p. 158
Color: Kelly Green, p. 124
Candy: Candy Melts®*–White, Light Cocoa, Pink, p. 144; Primary Candy Color Set, p. 146; Bunnies 'n Carrots Mold, p. 171; Decorator Brush Set, p. 145
Also: Pastel Easter Eggs Sprinkle Decorations, p. 172; candy-coated chocolate dots, chocolate nougat candy, jelly beans, shredded coconut, zip-close plastic bag, straight pin, cellophane grass

Mold candy shell wheelbarrow (p. 119) using petite loaf cavities and melted white candy mixed with a little light cocoa candy for tan color. Refrigerate until firm; unmold. Score wood grain lines with pin. Using melted candy, attach candy-coated chocolate dot front wheel and two nougat candies trimmed to 3/4 in. for back legs. Attach whole nougat candy section to back for handle. Tint shredded coconut green (p. 117).

Tint portions of white candy orange and green using candy colors (mix yellow and blue for green). Mold a variety of candies using painting method (p. 119); refrigerate until firm; unmold. Fill wheelbarrow with coconut; position jelly beans and candy. Position cellophane grass and egg sprinkles. Each serves 1.

B. Leisurely Lamb

Pans: Oval Set, p. 157; Stand-Up Lamb, p. 170
Cookie: Easter Mini Cutter Set, p. 173; Ice-A-Cookie™ Cookie Icing–Soft Pink, Soft Lavender, Yellow, Green, p. 140; Cookie Sheet, Cooling Grid, p. 143
Tips: 3, 18, 352, p. 132-133
Colors: Pink, Brown, Kelly Green, Leaf Green, p. 124
Recipes: Buttercream Icing, p. 111; Roll-Out Cookie, p. 111
Also: 4 in. Lollipop Sticks, p. 147; Pastel Easter Eggs Sprinkle Decorations, p. 172; Cake Board, Fanci-Foil Wrap, p. 217; Wooden Dowel Rods, p. 214; Decorator Brush Set, p. 145; White Candy Melts®*, p. 144; craft block, green spice drops, cornstarch, cellophane grass

In advance, cut, bake and cool approximately 18 each tulip and blossom cookies. Outline and fill in with Ice-A-Cookie (6 pink, yellow and lavender for each shape, make extras to allow for breakage) following package directions. When dry, add yellow dot in center of blossoms. Use warmed green Ice-A-Cookie and brush to cover lollipop sticks; let dry in craft block. Attach sticks to tulip cookies with melted candy; insert into green spice drops.

Ice 1-layer 13 x 9 7/8 in. oval cake smooth and prepare for stacked construction (p. 110). Ice lamb face and inside ears smooth (pat smooth with finger dipped in cornstarch). Cover head and body with tip 18 rosettes. Add tip 3 outline eyes, mouth and pull-out lashes; pipe in tip 3 nose (smooth with finger dipped in cornstarch). Position lamb on oval cake. Position tulip cookies on spice drops around oval cake; add tip 352 buttercream leaves to stems. Pipe tip 352 leaf bottom border, covering spice drops. Position blossom cookies and add sprinkle decorations. Serves 42.

C. Sweet Tooth Bunnies

Pan: Standard Muffin, p. 158
Tip: 6, p. 132
Recipe: Buttercream Icing, p. 111
Also: 2004 Pattern Book (Ears), p. 222; Ready-To-Use Rolled Fondant, p. 136; Pink Colored Sugar, p. 127; Playful Bunny Baking Cups, p. 171; Decorator Brush Set, p. 145; 8 in. Straight Spatula, p. 130; pink jelly beans, mini candy-coated chocolates, mini gum squares

In advance, roll out fondant and cut 2 ears for each cupcake, using pattern. Let dry overnight. Brush inside of ears with water and sprinkle with colored sugar.

Ice cupcake smooth with spatula. Pipe tip 6 ball snout, position gum teeth, jelly bean nose, mini chocolate eyes. Insert ears. Each serves 1.

D. Pastels On The Shell

Pan: Decorated Egg, p. 170
Tip: 3, p. 132
Colors: Violet, Golden Yellow, Leaf Green, Rose, p. 124
Recipe: Buttercream Icing, p. 111
Also: Ready-To-Use Rolled Fondant (48 oz. needed), p. 136; Soft Colored Sugars-Lavender, Pink, Yellow, Green, p. 172; Floral Collection Flower Making Set, p. 137; Candy Melting Plate, Decorator Brush Set, p. 145; Cake Board, Fanci-Foil Wrap, p. 217; cornstarch

Reserve 2 oz. of white fondant; divide remaining fondant into fourths and tint violet, yellow, green and rose. Use pansy cutter from flower making set to make 10 each violet flowers with yellow centers, rose flowers with green centers and yellow flowers with pink centers. Make 12 green flowers with violet centers. Position flowers on foam squares from set and use modeling tool from set to indent center of flower. Roll small amount of fondant for center ball and attach to flower indentation with brush dipped in water. Let flowers dry in candy melting plate cavities dusted with cornstarch.

Prepare cake to be covered with fondant by lightly icing with buttercream. Roll out tinted fondant and cut into 2 in. wide strips. Brush fondant lightly with water and sprinkle with matching sugar. Roll reserved white fondant into ½ in. wide strips. Position fondant strips on cake, alternating tinted fondant with white fondant; trim to fit. Attach flowers to cake with dots of icing. Pipe tip 3 dots between tinted fondant strips. Sprinkle egg sprinkles around cake. Serves 12.

E. Egg Scramble!

Cookie: Egg Perimeter Cutter, p. 173; White Ice-A-Cookie™, p. 140; Cookie Sheet, Cooling Grid, p. 143
Recipe: Roll-Out Cookie, p. 111
Also: Soft Colored Sugars-Yellow, Pink, Lavender, Green, p. 172

Cut, bake and cool egg cookies. Cover with Ice-A-Cookie, following package directions. Let dry several hours. Using fine tip included with Ice-A-Cookie, pipe zigzag, s-motion, dot and curving line designs. Sprinkle with matching sugars. Each serves 1.

F. Rainbow Eggs

Pan: Mini Egg, p. 170
Also: Color Mist™ Food Color Spray-Blue, Green, Yellow, Pink, p. 125; White Ice-A-Cookie™ Cookie Icing, p. 140; Playful Bunny Icing Decorations, Party Bags, p. 171; Cookie Sheet, Cooling Grid, p. 143

Place cakes on cooling grid over cookie sheet; cover with Ice-A-Cookie. Let set overnight. Spray with Color Mist in a rainbow pattern. Attach icing decorations. Place in party bags. Each serves 1.

A. A Rabbit's Reward

Pan: Huggable Teddy Bear, p. 160
Tips: 2, 4, 6, 12, 46, 101, 233, p. 132-135
Colors: Leaf Green, Rose, Black, Brown, p. 124
Recipes: Roll-Out Cookie, p. 111; Buttercream Icing, p. 111
Also: 2004 Pattern Book (Bunny Feet, Ears, Face, Basket), p. 222; Mini Eggs and Petite Eggs Icing Decorations, p. 171; Cake Boards, Fanci-Foil Wrap, p. 217; cornstarch, toothpick

Roll out dough. Trace ears, feet and basket patterns with toothpick, cut out, bake and cool cookies. Ice inside ears smooth; outline with tip 4 and add tip 233 pull-out fur around edges. Ice feet smooth; pipe tip 6 ball pads (flatten and smooth with finger dipped in cornstarch). Edge with tip 233 pull-out fur. Set cookies aside.

On cake, horizontally trim ½ in. from top of ears and front paws to allow placement of cookie ears and icing arms. Ice sides and background areas smooth. Lightly ice face and trace pattern with toothpick. Outline facial features with tip 4; pipe in nose, mouth, teeth and tongue with tip 4 (smooth with finger dipped in cornstarch). Cover face and body with tip 233 pull-out fur. Pipe tip 2 string lashes. Position basket cookie; cover with tip 46 basketweave; add tip 6 rope handle and border. Build up tip 12 arms and hands; outline with tip 4 and overpipe with tip 233 pull-out fur. Pipe tip 233 pull-out grass in basket; position egg icing decorations; pipe tip 101 bows on handle. Add tip 233 pull-out grass bottom border; attach petite egg icing decorations. Before serving, position cookie feet and ears; attach with icing if necessary. Cake serves 12; cookies serve 1.

B. Ears To Easter!

Cookie: Bunny Cookie Treat Pan, 8 in. Cookie Treat Sticks, p. 172
Tips: 1, 2, 3, 6, 12, 16, p. 132-133
Colors: Lemon Yellow, Copper (skin tone), Brown, Black, Rose, p. 124
Recipes: Royal Icing, p. 111; Roll-Out Cookie, p. 111
Also: Meringue Powder, p. 124; Spatula, p. 130; ⅜ in. wide x 16 in. long satin ribbon in violet and pink, cornstarch

Bake and cool cookies on sticks. Ice faces smooth with spatula. Pipe tip 3 dot noses (pat smooth with finger dipped in cornstarch), tip 2 dot and outline eyes and eyebrows, tip 1 pull-out eyelashes and dot freckles. Add tip 2 outline or pipe-in mouths (pat smooth) and dot tongue. For bunny hats, outline around faces with tip 12; overpipe tip 12 ears (pat smooth), then pipe inside ears with tip 6 and rose icing. Add tip 16 rosette or elongated shell hair. Tie ribbons on sticks. Each serves 1.

C. Bunny Hugs

Pan: Mini Egg, p. 170
Colors: Lemon Yellow, Rose, Sky Blue, Violet, p. 124
Recipe: Buttercream Icing, p. 111
Also: 2004 Pattern Book (Arms, Feet, Ears, Clothing), p. 222; Ready-To-Use Rolled Fondant, p. 136; Decorator Brush Set, p. 145; black shoestring licorice, mini jawbreakers

Ice mini egg cakes smooth with buttercream icing. Tint 2 in. balls of fondant yellow, blue and violet with a small amount of rose. Tint an additional 1 in. ball rose.

Shape fondant ears, arms and feet using patterns. Attach rose fondant insets for footpads and inside ears with brush dipped in water. Attach ears and arms on cake. Cut out fondant clothing using pattern; position on cake and trim off excess. Attach feet with brush dipped in water. Roll two ⅜ in. balls of white fondant for muzzle and attach with water. Add small fondant triangle shape for nose. Position mini jawbreaker eyes, licorice eyebrows, whiskers and mouth. Each serves 1.

D. Hopping High-Rise

Pans: 12 x 3 in. Round, p. 156; Cookie Sheet, p. 143
Tips: 6, 21, 233, 366, p. 132-133
Colors: Brown, Kelly Green, Black, p. 124
Candy: White Candy Melts®* (3 pks.), p. 144; Hoppy Easter Lollipop Mold, p. 171; Garden and Primary Candy Color Sets, p. 146; Decorator Brush Set, p. 145
Recipes: Buttercream, Royal Icings, p. 111
Also: 2004 Pattern Book (Picket, Front Top Window, Front Bottom Windows, Side Window, Door), p. 222; Mini Eggs and Petite Eggs Icing Decorations, p. 171; Bunny Hutch Cookie House Kit, p. 173; Tall Tier Cake Stand, 8 and 14 in. Plates, 6 ½ in. Columns (2 needed), Bottom Column Bolt, Top Column Cap Nut, Glue-On Plate Legs (2 needed), p. 213; Cake Corer Tube, p. 213; Wooden Dowel Rods, p. 214; Meringue Powder, p. 124; Non-Stick Parchment Paper, p. 128; Disposable Decorating Bags, p. 130; 8 in. Tapered Spatula, p. 130; mini wheat cereal, mini marshmallows, caramels, masking tape, super strength glue, cornstarch, toothpick

In advance, make 25 pickets and mold 6 bunny and 20 tulip candies: Place picket pattern on cookie sheet, cover with parchment paper; outline and pipe in with white candy in cut disposable bag. Let harden at room temperature. Tint portions of white candy pink, yellow, violet, green and black using candy colors; mold tulips and bunnies using painting method (p. 119). Refrigerate until firm; unmold.

Assemble bunny hutch following package instructions. When attaching house to cardboard base included in kit, cut hole in center of base to allow space for cap nut. Mark window and door patterns with toothpick, outline and pipe in with melted candy in cut disposable bag. Pipe in window boxes, flowers and shutters with candy; let harden and pipe horizontal lines on shutters; add dot doorknob. Attach caramels for chimney with royal icing. Attach mini wheat shingles to roof and over door with royal icing.

Turn 8 in. plate face down. Cut 7 dowel rods to 4 in. long and tape horizontally to underside of plate for branches. Pipe tip 21 lines in royal icing to cover rods; let dry overnight. Turn plate over. Glue legs to bottom of 14 in. plate with super strength glue.

Ice 1-layer cake smooth with buttercream and prepare for center column construction (p. 110). Attach two 6½ in. columns, secure to bottom bolt, position 8 in. plate on top and secure with top cap nut. Pipe tip 21 royal icing lines over top of plate and continue to cover tops of rods for branches. Build up tip 21 lines on columns to resemble tree trunk. Remove icing on trunk in door and window areas with spatula. Pipe-in tip 6 door and window (smooth with finger dipped in cornstarch). Attach pickets with buttercream, 1 in. apart on cake sides. Attach tulips with dots of melted candy. Pipe tip 233 pull-out grass on cake top and bottom border in buttercream. Pipe tip 366 leaves on branches. To make lantern, cover mini marshmallow with melted yellow candy; let set. With melted candy in cut disposable bag, pipe black lines and red and yellow flame. Pipe tip 6 top with royal icing; attach lantern with royal icing. Position house on top and add bunnies and icing decorations. Serves 40.

*brand confectionery coating

D

A

A. Shining Symbol

Pan: Stars and Stripes, p. 174
Tip: 16, p. 133
Recipe: Buttercream Icing, p. 111
Also: Stars Candy Mold, p. 146; Ready-To-Use Rolled Fondant (48 oz. needed), p. 146; Cake Sparkles™–Red, White, Blue, p. 127; Cake Board, Fanci-Foil Wrap, p. 127; Decorator Brush Set, p. 145; cornstarch, tea strainer

Ice cake sides smooth; lightly ice top. Measure cake from top to bottom and divide by 13 to calculate width of fondant stripes. Cut fondant stripes to determined width; cut square fondant area for stars. Brush fondant pieces with water. Place Cake Sparkles in tea strainer and grate to finely crush; sprinkle stripes with red and white sparkles; cover square area with blue sparkles. Position fondant pieces on cake. Pipe tip 16 white stars on blue area. Mold fondant stars in candy mold dusted with cornstarch and position around base of cake, attaching with icing. Serves 12.

B. United Stars

Pan: 6 x 2 in. Square, p. 157
Cookie: Nesting Stars Metal Cutter Set, p. 141; White Ice-A-Cookie™ Cookie Icing, p. 140; Cookie Sheet, Cooling Grid, p. 143
Recipe: favorite crisped rice cereal treats
Also: Patriotic Sprinkle Sparks, p. 175; USA Petite Icing Decorations, p. 174; waxed paper

Make 1/2 recipe of cereal treats; press into pan. Cut out stars with smallest cutter from set. Cover stars with Ice-A-Cookie, following package directions. Position icing decorations and sprinkle sparks. Each serves 1.

C. Stick With Uncle Sam

Cookie: Boy Cutter, p. 142; Cookie Sheet, Cooling Grid, p. 143; 6 in. Cookie Treat Sticks, p. 143
Tips: 2, 3, 4, p. 132
Colors: Red-Red, Christmas Red, Royal Blue, Copper (skin tone), White-White, p. 124
Recipe: Roll-Out Cookie, p. 111
Also: 2004 Pattern Book (Hat), p. 222; White Candy Melts®*, p. 144; 8 in. Tapered Spatula, p. 130; Stars and Stripes Party Picks, p. 174

Tint portion of dough skin tone. Roll out and cut boy from tinted dough, hat from plain dough using pattern traced with spatula. Roll a small ball of tinted dough for nose; position nose and hat. Thin plain dough with water to piping consistency; tint portions white-white, Red-Red/Christmas Red combination and blue. Pipe hat brim with tip 4; add tip 3 striped and pipe-in clothing, tip 2 pipe-in beard, string mouth and dot eyes. Bake 10 minutes; while still hot, insert flag pick and cool. Attach stick to back of cookie with melted candy. Each serves 1.

*brand confectionery coating

D. America's Cookies

Cookie: Star Comfort Grip™ Cutter, p. 175; White Ice-A-Cookie™ Cookie Icing, p. 140; Patriotic Cupcake & Cookie Stencils, p. 175; Cookie Sheet, Cooling Grid, p. 143
Recipes: Roll-Out Cookie, p. 111
Also: USA Party Bags, p. 174; Red and Blue Cake Sparkles™, p. 175; FoodWriter™ Edible Color Markers, p. 126; Red and Blue Color Mist™ Food Color Spray, p. 125; Piping Gel, p. 124; Parchment Triangles, p. 130; Decorator Brush Set, p. 145; rolling pin, zip-close plastic bag

Cut, bake and cool star cookies. Cover with Ice-A-Cookie, following package directions; let dry several hours. Position stencils; trace designs with FoodWriters or spray with Color Mist. For sparkle designs, spread stencil areas with piping gel and sprinkle on sparkles which have been crushed with rolling pin in plastic bag.

Place inside party bags. Each serves 1.

C

D

B

E. Bursting In Air

Pan: Standard Muffin, p. 158
Tips: 5, 2110 (1M), p. 132-133
Colors: Royal Blue, Red-Red, Christmas Red, p. 124
Recipes: Buttercream, Royal Icings, p. 111
Also: 2004 Pattern Book (Fireworks Arcs), p. 222; 6 in., 10 in. Decorator Preferred Separator Plates, p. 214; 16 in. Round Silver Cake Bases, p. 217; 3 in. Grecian Pillars (3 pks.), p. 215; USA Baking Cups, p. 174; Patriotic Stars Icing Decorations (3 pks.), p. 174; Non-Stick Parchment Paper, p. 128; Meringue Powder, p. 124; white curling ribbon

In advance, using pattern and tip 5 on parchment, make 240 red and 240 blue fireworks arcs in royal icing (20 for each cupcake; number includes extras to allow for breakage); let dry. Bake and cool 25 cupcakes; top with tip 1M swirl. Insert fireworks arcs and attach icing decorations with tip 5 dots of buttercream. To assemble, place 10 in. plate and pillars on Cake Base; place 6 in. plate and pillars on 10 in. plate; place one pillar on 6 in. plate. Position 1 cupcake on top pillar, 4 cupcakes on 6 in. plate, 8 cupcakes on 10 in. plate and remainder on Cake Base. Each serves 1.

E

F. Country Cake

Pan: Star, p. 174
Cookie: Red, White & Blue USA Metal Cutter Set, Nesting Star Plastic Cutter Set, p. 175
Tips: 3, 16, 17, p. 132-133
Colors: Royal Blue, Red-Red, p. 124
Recipe: Buttercream Icing, p. 111
Also: Cake Board, Fanci-Foil Wrap, p. 217

Ice cake top smooth. Imprint cake top design with smallest star cutter and USA cutters. Outline imprints with tip 3 and fill in with tip 16 stars. Pipe rows of tip 17 stars on cake sides. Serves 12.

F

Special Events

Life's biggest moments deserve a cake your family and friends will never forget. Greet the grad with a personalized jelly roll diploma. Bring the power of color to communion celebrations with our dazzling stained glass cross. Share the excitement of a new arrival with an adorable merry-go-round filled with bouncing babies. On a day meant for memories, serving a plain cake just isn't enough.

See instructions for projects on these two pages on page 82.

A

A. Got It In Writing!

Present your grad with a king-sized candy plaque that stands tall on a stacked cake.

Pans: Graduate, p. 176; 10, 14 x 2 in. Round, p. 156; 9 x 13 x 2 in. Sheet, p. 157; Cookie Sheet, p. 143

Tip: 18, p. 133
Candy: Candy Melts®*–White (2 pks.), Light Cocoa (4 pks.), p. 144; Decorator Brush Set, p. 145; Primary and Garden Candy Color Sets, p. 146; 6 in. Lollipop Sticks, p. 147; Graduation Lollipop Mold, p. 176
Recipe: Buttercream Icing, p. 111
Also: 2004 Pattern Book (Easel Brace), p. 222; 8 in. Plate from Crystal-Clear Cake Divider Set, p. 213; A-B-C and 1-2-3 50-Pc. Cutter Set, p. 142; Parchment Triangles, p. 130; Dowel Rods, p. 214; yellow curling ribbon (250 ft. needed), toothpick

In advance, mold candy plaque graduate in pan, numbers, easel backs and lollipops (p. 119). Attach easel backs to back of graduate plaque with melted candy. Ice 1-layer round cakes smooth and prepare for stacked construction (p. 111). Pipe tip 18 star top and bottom borders. Position separator plate, graduate and numbers. Insert lollipops. Add curling ribbon around cake. Serves 91.

B. Have A Nice Future!

Pan: Standard Muffin, p. 158
Color: Lemon Yellow, p. 124

Also: 2004 Pattern Book (Mortarboard), p. 222; Light Cocoa Candy Melts®*, p. 144; Smiley Grad Baking Cups, p. 176; Parchment Triangles, p. 130; candy-coated chocolates, black shoestring licorice, yellow spice drops

Cover pattern with waxed paper; outline and fill in with melted candy in cut parchment bag; refrigerate until firm. Ice cupcakes smooth. Position mortarboard. Roll out spice drop and cut to form tassel. Attach candy-coated chocolate button and tassel with melted candy. Position candy-coated chocolate eyes and licorice mouth. Each serves 1.

C. Diploma Dream

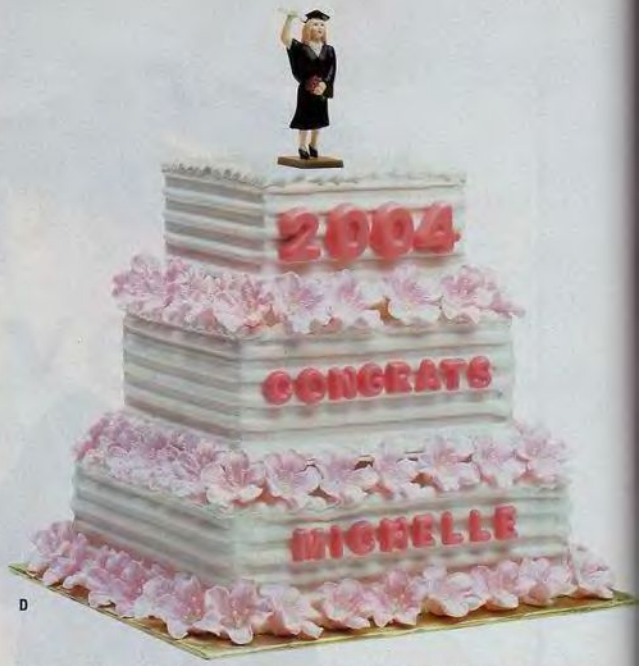
Get extra credit for a unique way to serve cake–jelly roll diplomas wrapped in candy.

Pan: 10½ x 15½ x 1 in. Jelly Roll (2 needed), p. 158; Cooling Grid, p. 143

Candy: Candy Melts®*–White, Light Cocoa, Red, p. 144; Numerals Candy Mold, p. 146
Recipes: Buttercream Icing, p. 111; Yellow Sponge Cake, p. 112; Candy Clay, p. 112
Also: Disposable Decorating Bags, p. 130; Non-Stick Parchment Paper, p. 128; corn syrup, waxed paper

In advance, mold candy numbers using layering method (p. 119). Refrigerate until firm; unmold. Prepare candy clay recipe using red candy; set aside. Prepare jelly roll recipe, following diploma instructions (p. 112).

Cut frozen jelly roll into 3½ in. lengths. Cover cakes with melted candy; position on waxed paper to dry. Roll out candy clay and cut into ½ in. wide x 5 in. long strip; wrap around cake. Cut second strip 3 in. wide, bend in half to form bow; attach to ribbon on cake with melted candy. Roll and attach small ball for knot on bow. Attach numbers with buttercream. One recipe makes 4 cakes; each serves 1.



D

D. Up There With The Greats!

Pretty petunias made with royal icing are a great spring bouquet for the girl grad. The flowers really stand out on deeply ridged cake sides created with our Icing Sculptor.

Pans: 6, 10, 12 x 2 in. Square, p. 157
Tips: 7, 16, 103, p. 132-135
Colors: Ivory, Rose, p. 124
Topper: Female Graduate, p. 176
Candy: Pink Candy Melts®*, p. 144; Numerals, Alphabet Candy Molds, p. 146
Recipes: Royal, Buttercream Icings, p. 111
Also: Hidden Pillars (2 pks.), p. 215; 7, 11 in. Decorator Preferred® Separator Plates, p. 214; Icing Sculptor, p. 129; White Stamens (3 pks.), p. 136; Lily Nail Set, p. 130; Cake Board, Fanci-Foil Wrap, p. 217; Meringue Powder, p. 124; aluminum foil squares

In advance, using royal icing tinted ivory/rose combination and 1⅜ in. lily nail, make 90 tip 103 petunias (p. 117) with tip 16 star centers. Add stamens to centers and let dry. Mold candy numbers and message (p. 119); refrigerate until firm and unmold. Set aside.

Prepare 2-layer cakes (1½ in. high layers to make 3 in. high cakes) for pillar construction (p. 110) using hidden pillars cut to 4 in. high. Ice cakes smooth, icing sides with a ½ in. thick layer of buttercream. Using yellow (u-shaped) sculptor blades, comb cake sides. Pipe tip 7 bead top and bottom borders. Position flowers and candy message. Position topper. Serves 90.

E. Classy Commemorative

Sweet success for every grad: a fun candy plaque makes the commencement official.

Pan: Petite Loaf, p. 158
Candy: White Candy Melts®*, p. 144; Primary Candy Color Set, p. 146
Also: Parchment Triangles, p. 130; Petite Smiley Grad Icing Decorations, p. 176

Make candy plaques (p. 119), filling pan cavities ⅜ in. deep. Refrigerate to set; unmold. Tint portion of white candy blue; pipe candy message using cut parchment bag. Attach icing decoration with melted candy. Each serves 1.

*brand confectionery coating

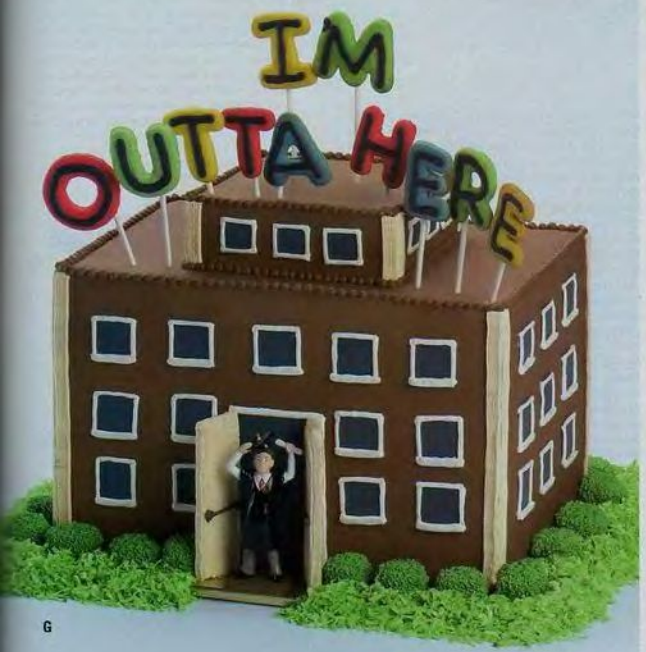
E

F. In The Glee Club!

Pan: Smiley Grad, p. 176
Tips: 2, 3, 16, 18, p. 132-133
Colors: Black, Brown, Golden Yellow, Rose, p. 124
Recipe: Buttercream Icing, p. 111
Also: cornstarch

Ice sides of cap and background areas smooth. Pipe in mouth and tongue with tip 3 (smooth with finger dipped in cornstarch). Cover cap with tip 18 stars; cover face with tip 16 stars. Add tip 16 swirl hair. Pipe tip 2 outline eyes, lashes and eyebrows. Pipe tassel with tip 3 bead string, ball knot and outline fringe. Add tip 3 ball button (flatten and smooth with finger dipped in cornstarch). Serves 12.

F



G

G. Opening A New Door

This schoolhouse is rocking! Build it with five stacked cakes and a cookie pop message that shouts the excitement from the rooftop.

Pans: 9 x 13 x 2 in. Sheet, p. 157; 6 x 2 in. Square, p. 157; Cookie Sheet, Cooling Grid, p. 143
Tips: 3, 5, 14, 44, 48, 55, 57, p. 132-135
Colors: Black, Red, Kelly Green, Royal Blue, Lemon Yellow, Ivory, p. 124
Candy: White Candy Melts®*, p. 144; 6 in. Lollipop Sticks, p. 147
Recipes: Buttercream Icing, p. 111; Roll-Out Cookie, p. 111
Also: 101 Cookie Cutters Set, p. 142; Chocolate Ready-To-Use Decorator Icing, p. 124; 13 x 19 in. Cake Boards, Gold Fanci-Foil Wrap, p. 217; Plastic Dowel Rods, p. 214; Male Graduate Topper, p. 176; large marshmallows, small plastic ruler, toothpick, shredded coconut, zip-close plastic bag

In advance, make cookie message and doors: Roll out dough and cut two 4¼ x 1¼ in. door cookies. Tint portions of remaining dough red, green, yellow, blue and black; cut letters. Thin a 1½ in. ball of black dough with water to piping consistency; pipe tip 3 outlines on letters. Bake and cool all cookies. Attach letters to sticks with melted candy. Let harden.

Prepare four 1-layer 9 x 13 in. cakes for stacked construction (p. 110), placing a cake board, cut to fit, between upper and lower two cakes. Ice smooth. Ice 1-layer 6 in. cake smooth and position on top. Mark 4½ x 2½ in. door area and 1 in. square window areas on 9 x 13 in. cakes, ¾ in. square window areas on 6 in. cake. Pipe in areas with tip 3. Outline all windows and door with tip 55; add tip 57 outline window sills on larger windows. Pipe tip 48 band building frames in corners. Cover door cookies with tip 48 stripes; add tip 3 outline and dot handles. Attach to cake with icing. Pipe tip 44 outline door frame. Pipe tip 5 bead top and bottom borders on cakes.

Cut marshmallows in half. Position on cake board for shrubs and cover with tip 14 stars. Insert cookie message, trimming sticks as needed. Tint shredded coconut green (p. 117); position around building for grass. Position topper. Serves 192.

A

A. Gifts Of Bread And Wine

The delicate openwork swirls in our Wire Lace Cross and Filigree Gazebo give this blossom-filled communion cake a lighter-than-air look.

Pans: Sports Ball Set, p. 164; 8 x 2 in., 14 x 3 in. Round, p. 156
Tips: 3, 4, p. 132
Recipe: Buttercream Icing, p. 111
Also: Wire Lace Cross, p. 153; Communion Girl, p. 153; 10 in. Decorator Preferred® Separator Plates (2 needed), p. 214; 6½ in. Arched Pillars (4 needed), p. 215; 16 in. Cake Circles (2 needed); Silver Fanci-Foil Wrap, p. 217; Ready-To-Use Rolled Fondant (24 oz. needed.), Gum-Tex Karaya, Flower Former Set, p. 136; Floral Collection Flower Making Set, p. 137, Filigree Gazebo Kit, p. 216; Wooden Dowel Rods, p. 214; Petite Romantic Heart Base, p. 203; fresh flowers, cornstarch, hot glue gun

At least 3 days in advance, make flowers: Mix 24 oz. of fondant with 2 tablespoons of Gum-Tex; roll out. Using cutters from flower making set, make 120 wild roses, 100 pansies and 75 each forget-me-nots, apple blossoms, large and small daisies and calyxes. Dry on smallest flower formers, dusted with cornstarch. Add tip 3 dot centers to all flowers with royal icing.

Ice 1-layer round cakes and half ball cake smooth; prepare for pillar and stacked construction (p. 110). Attach flowers with buttercream, completely covering all cakes.

At reception, assemble cakes. Position top piece of heart base on lower plate; attach Communion Girl to base with hot glue. Wrap smaller gazebo sections around pillars, using only 3 of 4 for bottom of pillars. Position Wire Lace Cross. Serves 90.

B. Filled With The Spirit

An unusually dazzling communion design—place a traditional white cross cake on a dramatic stained glass-look cross. The effect is easy to achieve with tinted piping gel.

Pans: 9 x 13 x 2 in. Sheet (2 needed), p. 157; Cross, p. 170
Tips: 4, 16, 32, p. 132-133
Colors: Orange, Rose, Violet, Lemon Yellow, p. 124
Topper: Communion Boy, p. 153
Recipe: Buttercream Icing, p. 111
Also: 2004 Pattern Book (Base Board), p. 222; Piping Gel (2 pks.), p. 124; Ready-To-Use Rolled Fondant (48 oz. needed.), Easy-Glide Fondant Smoother, p. 136; Petite Romantic Heart Base, p. 203; Parchment Triangles, p. 130; Fanci-Foil Wrap, p. 217; Dowel Rods, p. 214; plywood or pressed wood cut to fit base board pattern, plastic wrap, toothpick

In advance, using pattern, cut wood for base board. Wrap with Fanci-Foil. For large base cross cake, bake two 1-layer sheet cakes. Cut one cake into one 9 x 6 in. piece and two 9 x 3½ in. pieces. Assemble vertical portion of cross positioning whole 9 x 13 in. cake against 9 x 6 in. piece. For horizontal sides, position 9 x 3½ in. pieces on each side of vertical portion. Ice cake smooth.

Prepare small cross cake for rolled fondant (p. 105); cover and smooth. Prepare cakes for stacked construction (p. 110); and position small cross on large base cake. For stippled effect on small cross, dip crumpled plastic wrap into icing thinned with water; randomly pat icing on top and beveled area of cross.

Mark top edge of large cross cake at 2 in. intervals. Pipe tip 4 double drop string garland, ½ in. and 1 in. deep, from division points. Mark cross rays on cake top with toothpick; pipe tip 4 lines over markings. Divide each pk. of piping gel in half; tint portions orange, rose, violet and yellow. Fill in between lines with tinted gels using a cut parchment bag. Pipe tip 16 shell bottom border on small cross and top border on large cross. Pipe tip 32 shell bottom border on large cross. Position top portion of heart base on small cross; position topper. Serves 102.

B

C. Angel Cake!

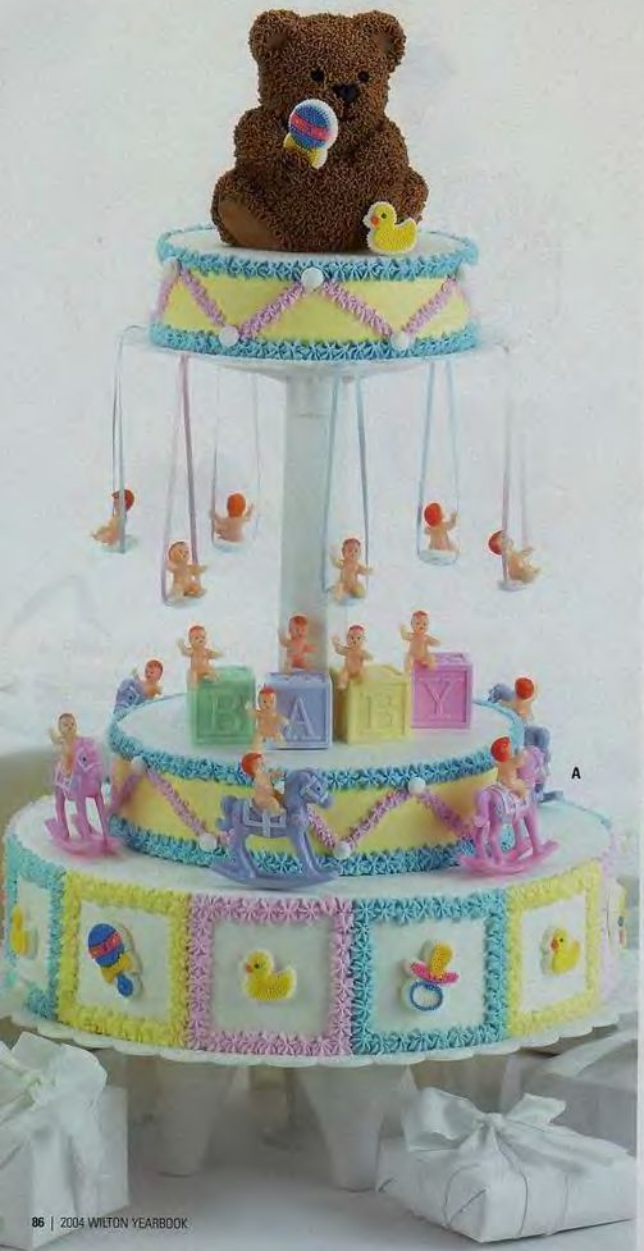
Create the perfect christening cake with some decorating help from above. Everyone will smile at the floating angel decorators. Their fondant bodies and decorating bags are threaded through lollipop sticks, which insert easily into the cake.

Pans: 6, 8, 10 x 2 in. Rounds, p. 157
Tips: 2, 16, 21, p. 132-133
Colors: Copper (skin tone), Brown, p. 124
Ornament: Silver Baby Carriage, p. 218
Also: Ready-To-Use Rolled Fondant (48 oz. needed.), Gum-Tex™ Karaya, p. 136; Vanilla Whipped Icing Mix (2 pks.), p. 124; Cake Dome, p. 128; Black FoodWriter™ Edible Color Marker, p. 126; Cake Board, Fanci-Foil Wrap, p. 217; Star Nesting Perimeter Cutter Set, p. 142; White Cake Sparkles™, p. 127; Decorator Brush Set, p. 145; Plastic Dowel Rods, p. 214; Mini Geometric Crinkle Cookie Cutter Set, p. 141; 11¾ in. Lollipop Sticks, p. 147; cornstarch, tea strainer, hot glue gun

One day in advance, make fondant stars and angels: Roll out and cut 40 stars using smallest cutter, 25 using second smallest cutter, 1 using third smallest. Let dry on cornstarch-dusted board. Brush with water and sprinkle with Cake Sparkles crushed through tea strainer. Set aside. Make 6 angels (p. 118).

Ice 2-layer cakes smooth with whipped icing and prepare for stacked construction (p. 110). Randomly pipe tip 16 whipped icing stars on cake sides. Pipe tip 21 star bottom borders. Reserve 1 large fondant star for top of cake under carriage and 1 small fondant star to be held by lowest angel. Position remaining fondant stars on cake sides and around bottom border. Insert angels with decorating bags on sides of cake. Insert lowest angel on stick into bottom cake. Position small star. Position carriage. Insert remaining angel over carriage; pipe tip 2 hands and attach star with hot glue. Serves 60.

C



A. Baby Go Round

Our Newborn Baby Figurines are getting into everything—swinging from the tallest tier, climbing on top of blocks and taking the rocking horses for a spin.

Pans: 6, 8, 12 x 2 in. Round, p. 157; Mini Stand-Up Bear Set, p. 162
Tips: 3, 5, 13, 16, 18, p. 132-133
Colors: Rose, Royal Blue, Lemon Yellow, Brown, Black, p. 124
Recipe: Buttercream Icing, p. 111
Also: 8 in., 14 in. Plates from Tall Tier Cake Stand, Glue-On Plate Legs (6 needed), 6½ in. Column, 7¾ in. Column, Top Column Cap Nut, Bottom Column Bolt, Cake Corer Tube, p. 213; Cake Dividing Set, p. 129; Baby, Rubber Ducky Icing Decorations, p. 220; Baby Blocks Set, p. 218; Newborn Baby Figurines (3 pks.), Mini Rocking Horses (2 pks), p. 219; Plastic Dowel Rods, p. 214; ⅛ in. wide pink and blue satin ribbon (2 yards each), white hollow-centered candy, cornstarch, hot glue gun

Glue legs to bottom of 14 in. plate and set aside.

Trim right arm off mini bear cake. Ice smooth inside of ears and footpads. Using tip 3, outline mouth and pipe-in nose and eyes (smooth with finger dipped in cornstarch). Cover bear with tip 13 stars. Position rattle icing decoration and overpipe hand with tip 13 stars.

Ice smooth 2-layer 12 in. cake (3 in. high) and 1-layer 6 and 8 in. cakes. Prepare 12 and 8 in. cakes for center column and stacked construction (p. 110). Place 6 in. cake on 6 in. board; do not place cake on plate until you assemble the cake stand. Divide 12 in. and 6 in. cakes into 12ths, 8 in. cake into 16ths. On 12 in. cake, pipe blocks with tip 18 stars starting at each division point; attach icing decorations at centers with dots of icing. On 8 in. cake, pipe tip 16 star top and bottom borders; on 6 in. cake, pipe star top border. Pipe diagonal lines with tip 13 stars connecting division points on cake sides, to resemble a drum. Pipe tip 5 ball at each point.

Cut ribbons in 20 in. lengths. Attach hollow-centered candy at center of each ribbon with icing. Thread ribbon through scallop holes in top plate, spacing evenly around plate, every 3 or 4 scallops. Attach baby figurine to each candy, horse and baby block with icing. To assemble cake, screw together 6½ and 7¾ in. columns and attach through center of cake to bottom column bolt. Position 8 in. plate at top and place top column bolt, then place 6 in. cake and pipe tip 16 star bottom border. Position horses and blocks. Position bear cake; attach ducky icing decoration. Serves 72.

The perfect favor: Candy bags can be easily tied in with your cake using Wilton Favor Bands (p. 219). Fill Wilton White Tulle Circles (p. 210) with Jordan Almonds (p. 211) and tie with Baby Pacifier Favor Bands. Or attach a Mini Rocking Horse accent to a plain Favor Band with hot glue.

B

B. Pacifying Thoughts

Pans: Sports Ball, p. 164; Oval Set (13 x 9⅞ x 2 in. used), 6 x 2 in. Round, p. 157
Tips: 6, 8, p. 132
Color: Royal Blue, p. 124
Candy: Candy Melts®*–White (2 pks.), Yellow (1 pk.), p. 144; Garden Candy Color Set, p. 146; Candy Melting Plate, p. 145
Recipe: Buttercream Icing, p. 111
Also: 8½ in. Oval Separator Plate, p. 214; Hidden Pillars, p. 215; Circle Metal Cookie Cutter, p. 141; Cake Boards, Fanci-Foil Wrap, p. 217; Icing Sculptor™, p. 129; Parchment Triangles, p. 130; Non-Stick Parchment Paper, p. 128; aluminum foil, warming tray

*brand confectionery coating

Several days in advance, make candy pacifier (p. 119); set aside.

In advance, make 10 candy faces: Tint 1 cup melted candy light pink, 1 tablespoon of each black and dark pink. Mold faces in cavities of melting tray; refrigerate until firm; unmold. Pipe eyes with black candy in cut parchment bag. Make pacifiers and bows on parchment paper: For pacifiers, separately pipe disks and hollow circles ⅜ in. diameter. Refrigerate until firm; remove paper. Attach pacifier pieces with candy, let harden, then attach to faces. Attach bows to girls.

Ice 2-layer oval cake smooth, ½ in. thick on sides. Using pink blades, immediately comb sides with Icing Sculptor. Cut hidden pillars to height of cake and position in cake. Place separator plate on pillars and ice smooth. Pipe tip 6 ball top border and around plate. Pipe tip 8 ball bottom border. Position faces and large pacifier (secure with icing if necessary). Serves 30.

C. Rockin' Hobby Horse

What person doesn't have a happy memory of a rocking horse ride? The happy hobby horse cake carries guests back to their childhood with a smile.

Pan: Rocking Horse, p. 160
Tips: 4, 6, 10, 16, p. 132-133
Colors: Rose, Royal Blue, Leaf Green, Black, Lemon Yellow, p. 124
Recipe: Buttercream Icing, p. 111
Also: 2004 Pattern Book (Baby Shower Rocking Horse), p. 222; Cake Board, Fanci-Foil Wrap, p. 217; Non-Stick Parchment Paper, p. 128; toothpick, cornstarch

Ice sides and background areas smooth. Lightly ice top of cake and trace pattern with toothpick. Outline with tip 4. Pipe-in tip 6 hooves, saddle, stirrup and bridle (smooth with finger dipped in cornstarch). Cover horse and rocker with tip 16 stars. Pipe tip 6 pull-out tail and mane. Pipe tip 4 dot eye and nostril, outline mouth. Add tip 10 ball bottom border. Serves 12.

C

B. Naturally Curly!

With rolled fondant, it's easy to get all the details right: from skin that looks as smooth as a baby's bottom, to the pudgy toes and the cute curly top.

Pans: 8, 9 x 2 in. Round, p. 157
Tip: 8, p. 132
Colors: Black, Copper (skin tone), Rose, p. 124
Recipe: Buttercream Icing, p. 111
Also: 2004 Pattern Book (Feet, Ears), p. 222 or Foot Cutter, p. 142; 4 in. Lollipop Sticks, p. 147; Ready-To-Use Rolled Fondant (72 oz. needed.), Easy-Glide Fondant Smoothers, p. 136; Cake Board, Fanci-Foil Wrap, p. 217; All-Purpose Decorating Gloves, p. 129; Decorator Brush Set, p. 145; cornstarch

One or two days in advance make hair curl: Tint a 2 in. ball of fondant black. Cut ball in half; roll one piece into a 1/4 in. diameter x 6 in. long rope and shape into curl. Insert lollipop stick into bottom of curl and let dry on surface dusted with cornstarch. Reserve remaining black fondant in plastic bag.

Prepare 1-layer 8 and 9 in. cakes for rolled fondant (p. 105). Tint 48 oz. fondant skin tone; cover 9 in. head cake and 8 in. body cake. Smooth with Easy-Glide Smoother. For ears, cut a 2 in. circle from cake board; cut in half and cover with skin tone fondant. For feet, trace pattern or foot cutter as pattern and cut from cake board; cover with fondant. Roll and attach fondant ball toes with dots of icing. Cut four lollipop sticks to 3 in. long; insert two each through corrugations in cake board ears and insert into cake. Using 12 oz. fondant, roll out and form diaper; position on cake and cut to fit. Imprint belly button with small opening of tip 8. Using skin tone fondant, shape arms; brush backs of arms with water and attach to body. Position feet. Position head. Roll and attach 1/2 in. ball of skin tone fondant for nose with water; roll out and attach two 1/2 in. rose fondant balls for cheeks. Shape and attach black fondant eyes and mouth. Insert curl. Serves 44.

B

C

A. Expecting The Pitter Patter!

Using Color Mist™ and just a few figure piping steps, you can decorate a batch of baby bootie cupcakes for the shower in no time.

Pan: Standard Muffin, p. 158
Tips: 2, 12, p. 132-133
Colors: Rose, Royal Blue, p. 124
Recipe: Buttercream Icing, p. 111
Also: Color Mist™ Food Color Spray-Pink, Blue, p. 125; 8 in. Angled Spatula, p. 130; Assorted Pastel Standard Baking Cups, p. 148, cornstarch

Ice cupcakes fluffy with spatula. Spray with Color Mist. Figure pipe booties using tip 12: Beginning at toe, pipe a ball with heavy pressure, hold tip at 45° angle as you move toward back of foot, then bring tip straight up to finish. Indent top with finger dipped in cornstrach. Add tip 2 zigzag cuffs and string bow. Each serves 1.

A

C. Time For A Change!

Cookie: 101 Cookie Cutter Set, p. 142; Cookie Sheet, Cooling Grid, p. 143
Tips: 2, 3, p. 132
Colors: Royal Blue, Rose, Copper (skin tone), Brown, Black, p. 124
Recipes: Roll-Out Cookie, p. 111; Color Flow Icing, p. 112
Also: Color Flow Mix, p. 124; Parchment Triangles, p. 130

Using 3 in. boy cutter from set, cut, bake and cool cookies. Outline and flow in faces and bodies with color flow (p. 113); let dry. When completely dry, pipe tip 2 dot eyes, mouth, hair, tip 3 dot nose and buttons in full-strength color flow; let dry. Each serves 1.

D. A *Witzy* Welcome!

Every baby loves to see Witzy's face—and your guests will too! It's a different look for the shower, with fresh outdoor colors combined with traditional baby touches like the fondant quilt and rattle.

Pans: *Little Suzy's Zoo*™, p. 221; 12 x 18 x 2 in. Sheet, p. 157
Tips: 1, 2, 3, 5, 9, 12, 16, 352, p. 132-133
Colors: *Little Suzy's Zoo* Icing Color Set (includes Orange, Red, Green, Yellow), p. 221; Royal Blue, Rose, Black, Violet, p. 124
Recipe: Buttercream Icing, p. 111
Also: 2004 Pattern Book (Heart, Butterfly, Top Left, Bottom Left and Right Clouds), p. 222; Ready-To-Use Rolled Fondant (96 oz. needed), Easy-Glide Smoother, Confectionery Tool Set, p. 136; Floral Collection Flower Making Set, p. 137; Plastic Dowel Rods, p. 214; All-Purpose Decorating Gloves, p. 129; 13 x 19 in. Cake Board, Fanci-Foil Wrap, p. 217; 8 in. Tapered Spatula, p. 130; Decorator Brush Set, p. 145; craft knife, cotton balls

In advance, make fondant flowers and butterfly: Tint fondant as follows: 48 oz. blue, 24 oz. green, 3 in. ball rose, 1½ in. ball violet, ½ in. ball yellow; leave remainder white. Using apple blossom cutter from flower making set, make 13 violet and 16 blue flowers; add tip 2 yellow dot centers in thinned buttercream. For butterfly, roll out yellow and rose fondant and cut wings and body using patterns. Add tip 1 dots in buttercream. Attach wings to body with icing; let dry with wings propped on cotton balls.

Position *Witzy* cake on board cut to fit. Ice sides, area below head and background areas smooth in blue, ice areas below feet in green. Pipe tip 3 outline feather wisps and beak; cover head with tip 16 stars. Make quilt: Roll out and cut a 10½ x 7 in. piece of fondant. Mark 1½ in. square sections on a diagonal with spatula. Roll and cut a 1¼ in. fondant square for each marked section and position on quilt squares. Cut another 10½ x 7 in. fondant piece and position over first two quilt layers. Press squares together and indent with spatula to create quilted effect. Imprint lines with spatula in each corner of squares to create a puffed look. Position quilt and trim off area around hands and feet, blending in those areas with veining tool from confectionery set. Tint additional 2 in. ball of rose, and 1 in. balls of blue and yellow fondant. Using pattern, cut 7 Rose fondant hearts; cut approximately 50 blue fondant dots using small opening of tip 9. Attach pieces to quilt with water. Pipe tip 2 stitch marks on hearts. Cut a 2 in. circle of rose fondant and position in dandelion area of cake for rattle. Cut a strip of white fondant and 6 yellow fondant dots with small opening of tip 12; attach with water. Roll a 3 in. long handle, cut in half and position on either side of hand; roll and attach a small ball for end of rattle. Outline feet and hands with tip 3; cover with tip 16 stars. Set aside.

Prepare 1-layer sheet cake for rolled fondant (p. 105) and stacked construction (p. 110). Cover top ¾ of cake with blue, bottom with green fondant; smooth with Easy-Glide Smoother. Using patterns, cut fondant clouds; attach with water, wrapping around sides. Position *Witzy* cake. Cut a ⅜ in. wide fondant strip; attach to quilt bottom with water; indent ribbed look with spatula. Pipe tip 5 pull-out grass bottom borders. Attach flowers with water; add tip 352 leaves. Position butterfly, add tip 1 string antennae. Print tip 3 message. Serves 84.

D

E. Quiet Time At *Little Suzy's Zoo*™

Witzy the Duck and Boof the Bear icing decorations peek out from fondant blankets on the cutest cupcakes in town!

Pan: Standard Muffin, p. 158
Tips: 1, 5, p. 132
Colors: *Little Suzy's Zoo* Icing Color Set (Brown, Yellow, Green used), p. 221; Royal Blue, p. 124
Recipe: Buttercream Icing, p. 111
Also: *Little Suzy's Zoo* Baking Cups, Icing Decorations, p. 221; Ready-To-Use Rolled Fondant, p. 136; All-Purpose Decorating Gloves, p. 129; rolling pin, sewing tracing wheel

Ice cupcakes smooth. Insert icing decoration. Pipe tip 5 dot feet; add tip 5 mound for body. Tint fondant blue, roll out and cut a 3 x 4½ in. strip for blanket. Trace lines ⅜ in. apart with tracing wheel to create quilted look. Position blanket; add tip 1 pull-out fringe in buttercream. Each serves 1.

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Suzy Spafford

E

Weddings & Showers

You're ready for commitment—to a partner for life, and to a wedding day look. The sweep of romance, the charm of tradition, and the dream of a fairy tale wedding are all here in our newest wedding cake designs. Once you've chosen your theme, we'll show you ways to extend it to your shower cake and favors. It's a great chance to express your style before and after the wedding day.

See instructions for projects shown on these two pages on page 92.

B

A

A. Reflecting Romance

Lighting the way to a happy future... our Crystal Light Separator Rings heighten the drama on this 4-tier drop string cake. The rings' soft glow is reflected in the Clear Bianca ornament above.

Pans: 6, 10, 14 x 2 in. Round, p. 156; 18 x 3 in. Half Round, p. 156
Tips: 3, 4, 10, 101, p. 132-135
Recipes: Buttercream, Royal Icings, p. 111
Ornament: Clear Bianca, p. 201
Also: Crystal Light Separator Ring Set (includes 6, 8, 10, 12, 14, 16 in. Separator Plates), p. 215; Cake Dividing Set, p. 129; Wooden Dowel Rods, p. 214; 20 in. Round Silver Cake Base, Cake Circles, Fanci-Foil Wrap, p. 217; Meringue Powder, p. 124; Flower Nail No. 9, p. 130; waxed paper, 20 in. cake circles

At least 1 day in advance, using royal icing, make 150 tip 101 roses with tip 10 bases. Make extras to allow for breakage and let dry.

Prepare 2-layer cakes, 4 in. high (18 in. cake requires four half rounds), for 2-Plate and Pillar construction (p. 110). Divide 6 in. cake into 8ths, 10 in. cake into 10ths, 14 in. cake into 12ths and 18 in. cake into 16ths. Pipe tip 3 triple drop strings, 1 in., 1½ in. and 2 in. deep, from division points. Attach a cluster of 3 roses at each division point with tip 3 dots of icing. Add tip 4 ball bottom borders on all cakes.

At reception: Assemble cakes on separator rings. Position ornament.† Serves 262*

B. Pretty Petit Fours

Elegant individual-size cakes echo the pretty stringwork of your wedding cake. Serve them at the shower or at your reception.

Pan: 12 x 18 in. Sheet, p. 157
Tips: 2, 6, 10, 12, 102, 103, 104, p. 132-135
Cookie: Circle and Heart Metal Cookie Cutters, p. 141; White Ice-A-Cookie™ Cookie Icing (each pouch decorates approximately 2 mini cakes), p. 140; Cooling Grid, p. 143
Colors: Rose, Lemon Yellow, Violet, p. 124
Recipes: Buttercream Icing; Apricot Glaze, p. 111
Also: Cake Dividing Set, p. 129; Flower Nail No. 7, p. 130; Pastry Brush, p. 128; waxed paper, kitchen knife, toothpicks

Bake and cool 1-layer cake. Cut cake into the following shapes: 2 x 2 in. squares using kitchen knife, rounds using circle cutter and hearts using heart cutter. Brush cakes with apricot glaze; let set. Place pieces on cooling grid over drip pan and cover with warmed Ice-A-Cookie. Let set, repeat and let dry at least 4 hours before decorating with buttercream.

Squares: Divide sides into 4ths. Pipe tip 2 string lattice. Pipe tip 2 dot at each intersection and tip 2 ball at top lattice points. Add tip 2 ball bottom border. On flower nail, pipe tip 102 rose with tip 6 base and position on cake.

Rounds: Divide cake into 8ths. Pipe tip 2 double drop string garlands. Add tip 2 ball at garland points. Pipe tip 2 ball bottom border. On flower nail, pipe tip 104 rose with tip 12 base and position on cake.

Hearts: Divide cake into 10ths. At division marks, pipe tip 2 vertical line. Pipe tip 2 ball at top of each line. Pipe tip 2 ball bottom border. On flower nail, pipe tip 103 rose with tip 10 base and position on cake. Each serves 1.

C. Sweet Cameo

A color flow silhouette captures the bride-to-be, posed with a fondant bouquet. The ivory background and delicate flowers are inspired by the Exquisite Ivory cake at right.

Pan: Oval Set (16½ x 12⅔ in. used), p. 157
Tips: 3, 7, p. 132
Color: Ivory, p. 124
Recipe: Buttercream Icing, p. 111
Also: 2004 Pattern Book (Bride Cameo), p. 222; Disposable Decorating Bags, p. 130; Color Flow Mix, p. 124; Floral Collection Flower Making Set, p. 137; Ready-To-Use Rolled Fondant (120 oz. needed), Easy-Glide Fondant Smoother, p. 136; Flower Former Set, p. 136; All-Purpose Decorating Gloves, p. 129 ; Decorator Brush Set, p. 145; waxed paper, 20 x 16 cake board (3 needed), cellophane tape, toothpick

Several days in advance, make color flow plaque (p. 113), using pattern and tip 3. Let dry. Use cutters from Floral Collection set and fondant to make the following flowers: 60 baby's breath, 60 forget-me-nots, 50 pansies, 35 apple blossoms and 20 calyxes (used as flowers). Let dry on flower formers. Pipe tip 3 dot centers with buttercream.

Tint remaining fondant ivory. Cut triple-thick cake boards into 14 x 18 in. ovals. Tape boards together and cover with approx. 36 oz. of fondant, attaching with damp brush; smooth with Easy-Glide Smoother. Set aside in cool, dark location. Prepare 2-layer cake (bake two 1½ in. layers to form 3 in. high cake) and cover with fondant (p. 105); smooth with Easy-Glide Smoother. Position cake on fondant-covered board and pipe tip 7 bead bottom border.

Position color flow plaque. Attach flowers around bottom border and top of cake with tip 3 dots of icing. Serves 70.

The perfect favor: *Tiny Totes, from page 6 of the Wilton Party Favors book (sold on page 223).*

D. Exquisite Ivory

Flowers and foliage seem to overflow each oval tier. The blossoms and leaves are imprinted with gum paste cutters, on the cake top and down the sides, then hand-piped.

Pans: Oval Set (10³/₄ x 7⅝ in., 13 x 9⅜ in. and 16½ x 12⅜ in. used), p. 157
Tips: 1, 2, 5, p. 132
Color: Ivory, p. 124
Ornament: Elegance, p. 200
Recipes: Buttercream, Royal Icings, p. 111
Also: 2004 Pattern Book (Floral and Leaf Cutter Imprinting Guide), p. 222; Ready-To-Use Rolled Fondant (240 oz. needed), Easy-Glide Fondant Smoother, p. 136; Meringue Powder, p. 124; Wooden Dowel Rods, p. 214; Disposable Decorating Bags, p. 130; Floral Collection Flower Making Set, p. 137; Decorator Brush Set, p. 145; All-Purpose Decorating Gloves, p. 129; 20 x 16 in. cake boards, cellophane tape, toothpicks

Knead all fondant together and tint ivory. Cut triple-thick cake boards 2 in. wider than 16½ x 12⅜ in. oval pan. Tape boards together and cover with approximately 60 oz. fondant, attaching with a damp brush; smooth with Easy-Glide Smoother.

Prepare 2-layer cakes (bake two 1½ in. layers to form 3 in. high cake) for stacked construction (p. 110). Prepare and cover cakes with fondant (p. 105); smooth. Position cakes off-center on fondant-covered board. Outline position of ornament with tip 1 before flowers are piped.

Follow Cutter Imprinting Guide to determine placement of piped flowers and leaves (this is a visual guide only and should not be traced on the cake). Using forget-me-not, apple blossom, pansy and smallest rose petal cutters from Floral Collection Set, imprint flower and leaf groupings. Outline imprints with tip 2 and royal icing; let set. Thin royal icing (follow thinning instructions in color flow icing recipe, p. 112); pipe-in imprints with tip 2. Add tip 1 vines and dot flower centers using full-strength royal icing. Pipe tip 5 bead bottom borders in royal icing on all cakes.
At reception, position ornament.† Serves 115*.

†**Warning:** Always place a separator plate on the cake before you position any figurine or ornament. This protects both the cake and your keepsake. For extra stability, secure your figurine to the plate with double-stick craft tape.

***Note:** The top tier is often saved for the first anniversary. The number of servings given does not include the top tier.

D

LOVE is forever.

The perfect favor: *Flowerboxes, from page 11 of the Wilton Party Favors book (sold on page 223).*

The Day She's Dreamed Of

It's fun to give your shower guests a preview of the wedding cake. They'll recall the cascading fondant train and roses on this bride's gown when they see them on a grander scale in the Romantic Ripples cake at your wedding reception.

Pans: 6, 8, 10 x 2 in. Round, p. 156; Mini Wonder Mold, p. 161
Tips: 1, 363, p. 132-133
Colors: Rose, Moss Green, p. 124
Recipe: Buttercream Icing, p. 111
Also: White Stamens, p. 136 ; Mini Doll Picks, p. 161; Flower Spikes, p. 204; Confectionery Tool Set, Ready-To-Use Rolled Fondant (104 oz. needed), Easy-Glide Fondant Smoother, Gum Paste Mix, p. 136; Dowel Rods, p. 214; Stepsaving Rose Bouquet Flower Cutter Set, p. 137; Decorator Brush Set, p. 145; 24 or 26-gauge cloth-covered wire, white floral tape

In advance, using tinted gum paste and instructions in flower cutter set, make 2 small-bloom roses and 4 rosebuds, both on wires, using small cutter. Make 8 leaves on wires and 10 white forget-me-nots with stamen centers. Let dry.

Prepare 1-layer round cakes for stacked construction (p. 110). Prepare round cakes for rolled fondant (p. 105), cover and smooth with fondant smoother. Add tip 363 shell bottom borders.

Ice mini wonder mold cake smooth. To create folds in dress, roll teardrop-shaped pieces of fondant (1½ in. wide x 1½ in. long) and attach to cake. Cover cake with fondant. Cover bodice of doll pick with fondant and insert in cake. Attach a thin strip of fondant for waistband seam. Pipe tip 1 cornelli lace in buttercream on bodice. Wire hands together while icing is still soft. Pipe tip 1 bead bracelets over wire. Attach mini wonder mold bride to cake top with icing.

Roll out and cut fondant pieces to make drapes: For top tier, cut piece 10 in. long x 5 in. wide, for middle tier, cut piece 7 in. long x 4 in. wide, for bottom tier, cut 2 pieces, each 5 in. long x 5 in. wide. Brush ends of pieces with water and pinch together to form drapes. Attach drapes to cake with brush dipped in water. Make a small bow with fondant and attach with water to back of dress. Tape together forget-me-nots on wires and position in hands for bouquet. Place a small piece of fondant in bottom of flower spikes; arrange roses, rosebuds and leaves and insert in flower spikes. Insert flower spikes into cake. Serves 66.

Romantic Ripples

While the top tiers seem to float far above the bottom stacked cakes, elegant folds of fondant and lush floral sprays pull every level together.

Pans: 8, 12, 16 x 2 in. Round, p. 156
Tip: 363, p. 133
Colors: Rose, Moss Green, p. 124
Ornament: Caring Embrace, p. 200
Recipe: Buttercream Icing, p. 111
Also: Ready-To-Use Rolled Fondant (360 oz. needed), Easy-Glide Fondant Smoother, Confectionery Tool Set, Flower Former Set, Gum Paste Mix (2 pks.), p. 136; Decorator Brush Set, p. 145; Plastic Dowel Rods (2 pks.), p. 214; Stepsaving Rose Bouquet Flower Cutter Set, p. 137; Meringue Powder, p. 124; 10, 14, 16 in. Plates from Crystal-Clear Cake Divider Set, 9 in. Twist Legs (2 pks.), p. 213; Cake Boards, Silver Fanci-Foil Wrap, p. 217; Flower Spikes, p. 204; light green florist tape (2 rolls), 22 or 24 gauge cloth-covered florist wire (135 6 in. pieces), 26 gauge cloth-covered florist wire (170 6 in. pieces); ½ in. wide satin ribbon (3 yds.), cornstarch, ½ in. or ¾ in. thick plywood or foam core base for cake, 8 x 4 in. round craft circle, craft block, cellophane tape

At least 2 weeks in advance, make floral sprays: Using prepared gum paste, plus cutters and instructions in Stepsaving Set, make the following flowers on 22 or 24 gauge wires: 37 buds and 30 small-bloom roses using small rose cutter, 48 small-bloom roses and 20 full-bloom roses using large rose cutter. Let dry. Make approximately 170 gum paste rose leaves on 26 gauge wires, let dry on flower formers dusted with cornstarch.

When completely dry, assemble sprays as follows: For 8 in. top cake, use 5 small-bloom roses (2 small cutter, 3 large cutter), 2 buds and 10 leaves. For 12 in. cake, join two sprays, each with 10 small-bloom roses (5 each size cutter), 3 full-bloom roses, 6 buds and 28 leaves. For 16 in. cake, assemble two sprays separately, one with 11 small-bloom roses (3 small cutter, 8 large cutter), 5 full-bloom roses, 3 buds and 30 leaves; the second with 6 small-bloom roses (3 each size cutter), 3 full-bloom roses, 2 buds and 18 leaves. For six side sprays on base 8 in. cakes, use 6 small-bloom roses (2 small cutter, 4 large cutter), 1 full-bloom rose, 3 buds and 12 leaves. Set aside.

To prepare base board for cake, position seven 8 in. cake circles on board. Place one circle in center and six around center circle, leaving approximately ½ in. between cakes. Mark pattern for board 1½ in. wider than cake circles. Cut board and wrap with Fanci-Foil, securing edges with tape. Secure ribbon to edge of board.

Prepare 2-layer cakes--seven 8 in., one 12 in. and one 16 in.--for stacked and push-in pillar construction. Prepare for rolled fondant (p. 105), cover with fondant and smooth. Position 8 x 4 in. round craft circle on center of foil-covered base board (secure with icing) for support and position six 8 in. cakes around it. Use a 16 in. cake circle to mark area where 16 in. cake will rest in center. Remove board and dowel rod cakes in areas where needed. Pipe tip 363 shell bottom borders in buttercream on all tiers.

Roll out and cut fondant pieces for drapes: Cut 12 x 10 in. pieces for 8 in. cakes, 16 x 10 in. piece for 12 in. cake, 22 x 10 in. piece for 16 in. cake. (For easier handling, larger pieces can be made in two sections, then joined.) Gently fold pieces and gather at each end. Brush back of drapes with water and attach to cakes.

At reception, assemble cakes, arrange sprays in flower spikes. Insert flower spikes and position ornament.† Serves 300*.

†**Warning:** Always place a separator plate on the cake before you position any figurine or ornament. This protects both the cake and your keepsake. For extra stability, secure your figurine to the plate with double-stick craft tape.

***Note:** The top tier is often saved for the first anniversary. The number of servings given does not include the top tier.

Lifetime Love

Grab the eye with scrolls of royal icing that add a beautiful dimension to a classic heart cake.

Pan: 14 x 2 in. Heart, p. 156
Tips: 4, 6, 12, 18, 104, p. 132-135
Colors: Ivory, Golden Yellow**, p. 224
Ornament: Devotion, p. 200
Recipes: Buttercream, Royal Icings, p. 111
Also: 2004 Pattern Book (Scrolls), p. 222; Cake Board, Fanci-Foil Wrap, p. 217; Flower Nail No. 7, p. 130; Wooden Dowel Rods, p. 214; Meringue Powder, p. 124; Non-Stick Parchment Paper, p. 128; double-faced tape

**Note: Combine Ivory and Golden Yellow to achieve color used.

Several days in advance, make approximately 60 scrolls using royal icing: Cover patterns with parchment paper and outline with tip 6. Also in advance, using royal icing, make 18 tip 104 roses with tip 12 bases. Make extras of all to allow for breakage and let dry.

In buttercream, ice smooth 2-layer cake, 3 in. high. Position roses 1 in. from top edge of cake. Pipe tip 4 scrolls on top and sides of cake. Pipe tip 18 shell bottom border. Insert royal icing scrolls in front of and in between each rose.

To keep ornament stable on cake top, insert 3 dowel rods cut to height of cake into cake center. Position ornament on foil-covered cake board cut to fit ornament bottom; secure with double-faced tape. Position ornament on cake. Serves 48.

The perfect favor: Add a 5 Petal Pearl Favor Band (p. 210) to a Heart Tab Favor Box (p. 210), filled with Pillow Mints (p. 211).

The Summit Of Devotion

A perfect balance—loose swirls of icing turn in tandem with the intricate curls of full white roses.

Pans: 6, 8, 10, 12, 14, 16 in. x 2 in. Round, p. 156
Tip: 16, p. 133
Colors: Ivory, Golden Yellow**, p. 124
Ornament: Devotion, p. 200
Recipe: Buttercream Icing, p. 111
Also: Hidden Pillars (2 pks.), p. 215; 7, 9, 11, 13, 15 in. Decorator Preferred® Separator Plates, p. 214; Cake Circles, Fanci-Foil Wrap, p. 217; 20 in. cardboard circles (3 needed), approximately 54 fresh white roses, waxed paper, ¼ in. ribbon trim

**Note: Combine Ivory and Golden Yellow to achieve color used.

Ice 2-layer cakes smooth. Prepare for push-in pillar construction (p. 110) using hidden pillars. Pipe rows of tip 16 swirls on cake sides, so that each swirl touches those around it.

At reception: Assemble cakes. Attach ribbon trim to edge of cake circle. Position waxed paper cut to fit on each cake; position fresh roses on top of waxed paper. Position ornament.† Serves 296*

*Warning: Always place a separator plate on the cake before you position any figurine or ornament. This protects both the cake and your keepsake. For extra stability, secure your figurine to the plate with double-stick craft tape.

†Note: The top tier is often saved for the first anniversary. The number of servings given does not include top tier.

A Chapel Awaits

This quaint chapel works as beautifully at a gift or dessert table during the reception as it does for a shower.

Pan: Stand-Up House, p. 183
Tips: 1D, 2, 3, 4, 16, 129, 224, 349, p. 132-135
Colors: Violet, Rose, Kelly Green, Royal Blue, Lemon Yellow, p. 124
Ornament: Now I Have You, p. 201
Recipes: Buttercream, Royal Icings; Roll-Out Cookie, p. 111
Also: 2004 Pattern Book (Steeple, Circle Window, Front & Side Windows, Door), p. 222; Piping Gel, Meringue Powder, p. 124; Cake Board, Fanci-Foil Wrap, p. 217; 6 in. Lollipop Sticks, p. 147; Parchment Triangles, 15 in. Angled Spatula, p. 130; toothpicks

In advance, make approximately 36 each of the following royal icing drop flowers: tip 224 in rose with tip 3 dot centers in white; tip 129 in violet with tip 3 dot centers in white. Make extras to allow for breakage and let dry.

In advance, cut steeple pattern from cookie dough and bake. Attach lollipop stick to back of cookie with royal icing; let set. Ice front of cookie smooth, add tip 4 bead border. Set aside.

Ice house front, back and sides smooth in buttercream on foil-covered board; ice roof using a spatula to create a shingle effect. Trace door and window patterns with toothpick, with windows 1 in. from bottom of cake. Outline windows and door with tip 4. Pipe another tip 4 line next to outline. Pipe a third tip 4 line on top and between the first two. Overpipe the third line with a tip 2 line.

Edge windows and door with tip 3 dots. Pipe tip 4 center line on door and add tip 4 dot handles. Pipe tip 1D (smooth side up) band eaves on front of house. Pipe tip 16 zigzag garland on eaves. Attach a drop flower at points of garlands; add tip 349 leaves. Pipe tip 4 outline doorstep. Attach clusters of flowers around base of house. Insert steeple cookie on roof. Using tinted piping gel in cut parchment triangles, pipe-in windows for stained-glass look. Position ornament. Serves 12.

DO YOU
take this man?

The perfect favor: *Bells Are Ringing, from page 16 of the Wilton Party Favors book (sold on page 223).*

Village Wedding Chapel

Wherever you exchange vows, your cake can convey the special warmth and charm of a traditional chapel wedding, using our easy-to-assemble Cathedral Cake Kit.

Pans: 6, 8, 10 in. x 2 in. Square, p. 156
Tips: 1D, 2, 2B, 3, 4, 6, 10, 32, p. 132-135
Recipes: Buttercream, Royal Icings, p. 111
Ornament: Just Married, p. 200
Also: 2004 Pattern Book (Large and Small Windows, Front Cathedral Windows, Fleur-de-lis), p. 222; Bisque Bridesmaids, p. 203; Cathedral Cake Kit, p. 216; 7 in. Square Separator Plates, Wooden Dowel Rods, p. 214; Cake Boards, Fanci-Foil Wrap, p. 217; Flower Spikes, p. 204; Ready-To-Use Rolled Fondant (192 oz. needed), Easy-Glide Fondant Smoother, p. 136; Meringue Powder, p. 124; Non-Stick Parchment Paper, p. 128; 18 in. long wooden dowel rod, 22 in. square plywood board, 16 in. square double-thick cake board, toothpicks

In advance, pipe 32 tip 6 fleur-de-lis using parchment-covered pattern and royal icing. Make extras to allow for breakage and let dry. On 8 flower spikes, pipe 4 vertical rows of tip 3 dots in royal icing; let dry. Wrap 22 in. plywood base with foil. Assemble cathedral kit following package directions, but cut ¾ in. from chapel roof. Set aside.

Bake the following 1-layer cakes: ten 10 in., four 8 in. and two 6 in. For four 10 in. cakes, position on plywood base to form 20 x 20 x 2 in. high cake. Prepare for stacked construction (p. 110). Prepare for rolled fondant and cover cakes (p. 105); smooth with Easy-Glide Smoother. For four 8 in. cakes, position on double-thick cake board to form 16 x 16 x 2 in. high cake. Prepare for stacked construction and cover with fondant as above. Stack 16 in. cake on 20 in. cake.

For chapel, use six 10 in. cakes. Assemble to form three 10 x 4 in. cakes, each on its own cake board (use double-thick board for bottom cake). Prepare for stacked construction, then stack to form one 10 x 10 x 12 in. high cake. Ice smooth in buttercream and position on 16 in. cake, placing toward the back, allowing room for cardboard cathedral with doors open to align with front of 16 in. cake. Place 18 in. long dowel rod through all cakes to keep secure for transit.

For base of steeple, stack 6 in. cakes to form 4 in. high cake; place on 7 in. plate and ice smooth. Trace small window patterns on all sides of cake, starting ½ in. from bottom. Outline windows with tip 6; pipe another tip 6 outline next to first. Overpipe tip 6 outline between first two; overpipe this with tip 2 outline. Pipe tip 1D band around top edge of cake. Add a tip 32 shell at each corner, flanked by a tip 32 shell to its left and right. Edge window outlines with tip 4 dots; add five tip 4 dots spaced at center of tip 1D band. Pipe tip 6 bead top and bottom borders. Insert 3 fleur-de-lis on top edge of cake.

On 10 x 12 in high cake, trace large window patterns on sides and back, starting 1⅜ in. from bottom. Mark front of cake where cardboard chapel will go. Trace front cathedral window pattern, one on each side of cardboard chapel markings, ½ in. from cake edge. Outline and overpipe windows using tips 6 and 2 as on 6 in. cake. Pipe tip 1D band at top and bottom edges of cake, piping in front up to chapel markings. Add tip 32 shells at corners, tip 4 dots to edge windows and tip 4 dots spaced on band, as on 6 in. cake. Pipe tip 6 bead top and bottom borders. Place separator plate on top of 10 in. cake; edge plate with tip 10 scallops. Insert five fleur-de-lis behind top border on top edge of cake.

Decorate cardboard cathedral pieces with royal icing: On steeple, pipe tip 4 beads on all edges. On arched piece, edge each archway with tip 2B band; add tip 4 dots around band and tip 4 beads at corners. On cathedral front, pipe tip 4 beads along roofline, doorway and corners; add tip 4 dots around window. Cut and position a 10 x 2½ in. strip of fondant for runner in front of cathedral front. Pipe tip 6 bead bottom borders on 16 in. and 20 in. cakes.

At reception: Position cathedral front. Insert flower spikes at each corner of 8 and 10 in. cakes. Attach arched piece over pillars from kit with royal icing. Position 6 in. cake on pillars; position steeple, bridesmaids and ornament. Serves 378.*

***Note:** The top tier is often saved for the first anniversary. The number of servings given does not include the top tier.

The Fairy Tale Begins

Every bride grows up with a fantasy wedding in mind. Our castle and carriage toppers are a sweet way to remember those dreams—both on this captivating shower cake and on the grand wedding cake to follow.

Pans: 8, 10, 12 x 3 in. Round, p. 156
Tips: 3, 4, 32, 129, 225, 352, p. 132-134
Ornaments: Castle, Horse and Carriage, p. 201
Recipes: Buttercream, Royal Icings, p. 111
Also: 2004 Pattern Book (Castle Path), p. 222; Cake Boards, Silver Fanci-Foil Wrap, p. 217; Meringue Powder, p. 124; Cake Dividing Set, p. 129; Plastic Dowel Rods, p. 214

In advance, using royal icing, make 350 tip 129 drop flowers and 400 tip 225 drop flowers, all with tip 3 dot centers. Make extras to allow for breakage and let dry.

In advance, cut path pattern from triple-thick cake board. Wrap board with foil and ice smooth with royal icing. Edge with tip 4 beads, attach flower clusters and add tip 352 leaves in royal icing. Attach flowers to edge of horse and carriage ornament with icing.

Ice 1-layer (3 in. high) cakes smooth in buttercream and prepare for stacked construction (p. 110). Using Cake Dividing Set, divide 10 and 12 in. cakes into 12ths. Pipe tip 3 double drop strings, the longest 1¼ in. deep, between division marks. On 8 in. cake, pipe tip 32 crown border (p. 115), spacing shells 1½ in. apart. Pipe tip 3 double drop strings 1¾ in. deep, between shell bottoms. Attach tip 225 drop flowers with dots of royal icing to each shell and at points of all drop strings. On all cakes, pipe a tip 32 line of icing at bottom border; attach flowers in both sizes; add tip 352 leaves in royal icing.

At reception: Position a dowel rod, cut to fit, in bottom cake where castle path will rest. Position castle†, horse and carriage and path on cake. Serves 44.

The perfect favor: *Glass Slippers, from page 20 of the Wilton Party Favors book (sold on page 223).*

Dream Castle

Fairy tales do come true! Framed by towering columns, richly textured in Lambeth overpiping and accented with two dramatic ornaments, this majestic cake provides a happy ending to any reception.

Pans: 6, 8, 10, 12, 14 x 2 in. Round, 18 x 3 in. Half Round, p. 156
Tips: 1, 2, 3, 4, 4B, 5, 14, 16, 18, 32, 225, p. 132-134
Recipes: Royal, Buttercream Icings, p. 111
Ornaments: Bianca, p. 201; Castle, p. 201
Also: 2004 Pattern Book (Lace Pieces), p. 222; 10¼ in. Roman Columns (2 pks.), p. 215; 12 in. Decorator Preferred® Seperator Plates (2 needed), p. 214; Plastic Dowel Rods, p. 214; Cake Circles, Fanci-Foil Wrap, p. 217; Meringue Powder, p. 224; Non-Stick Parchment Paper, p. 128

Note: On all crown borders, use stiff consistency buttercream which will crust. When overpiping on crown border shells, use royal icing and be sure to touch tip to cake at beginning and end of overpiped lines to attach.

In advance, using royal icing, make 175 tip 225 drop flowers with tip 2 dot centers; make extras to allow for breakage and let dry. Make eight lace pieces using parchment paper-covered pattern; outline with tip 1, overpipe with tip 2; let dry. When dry, turn piece over and repeat process; let dry.

Ice smooth 1-layer 6, 8, 10 and 12 in. cakes and 2-layer 14 and 18 in. cakes (bake four 18 in. half-rounds to form a 4 in. high cake). Prepare for pillar and stacked construction (p. 110).

For 14 and 18 in. cakes: Pipe tip 4B top crown border (p. 115); let crust. Overpipe each shell with a tip 16 center line, from top to bottom of shell. On alternating shells, overpipe with a tip 5 line from top to bottom in the center of tip 16 line. Overpipe tip 5 lines with tip 4 and tip 3 lines in the same way. On remaining shells, overpipe the tip 16 line with tip 4 and tip 3 lines only. Pipe tip 3 double drop strings in buttercream from alternating shells, with deepest string 1½ in. from bottom of cake. Attach drop flower at each string point. Pipe tip 18 shell bottom border on 14 in. cake. Pipe tip 4B shell bottom border on 18 in. cake; overpipe with tip 16 zigzag.

For 10 and 12 in. cakes: Mark top edge at 2 in. intervals, ¾ in. deep. Pipe tip 32 upright shells at markings. Pipe tip 3 drop strings; attach drop flower at string points. Pipe tip 16 shell bottom borders.

For 8 in. cake: Pipe tip 32 crown border. Overpipe with tip 14 and tip 3 lines, following procedure on 14 and 18 in. cakes. Attach drop flower at each shell point. Pipe tip 16 shell bottom border.

Position 6 in. cake on 12 in. plate. Pipe tip 16 shell bottom border.

At reception: Insert dowel rods in 6 in. cake and position ornament. Attach lace pieces and drop flowers around cake with royal icing. Assemble cakes, adding pillars and top tiers. Position castle.† Serves 342.*

†**Warning:** Always place a separator plate on the cake before you position any figurine or ornament. This protects both the cake and your keepsake. For extra stability, secure your figurine to the plate with double-stick craft tape.

***Note:** The smallest tier is often saved for the first anniversary. The number of servings given does not include the smallest tier.

A. Silver Is Stunning

We've used richly detailed silver accents and icing roses to give this classic fondant cake all the romance a 25th anniversary celebration requires.

Pan: 6, 12 in. x 2 in. Round, p. 156
Tips: 2, 8, 24, 103, p. 132-135
Ornament: Petite 25th Anniversary, p. 203
Recipes: Buttercream, Royal Icings, p. 111
Also: 2004 Pattern Book (Triangle, Square), p. 222; Silver Cake Plate and Serving Tray, p. 212; 1⅞ in. Silver Leaves, p. 211; Ready-To-Use Rolled Fondant (72 oz. needed), Easy-Glide Fondant Smoother, p. 136; Meringue Powder, p. 124; Flower Nail No. 7, p. 130; 14 in. Cake Circle (trimmed to 13 in.), p. 217; Wooden Dowel Rods, p. 214; sewing tracing wheel, stiff paper

In advance, using royal icing and flower nail, make 60 tip 103 roses with tip 8 bases. Make 200 tip 24 drop flowers with tip 2 dot centers. Make extras to allow for breakage and let dry.

Trim 14 in. cake circle to 13 in., wrap with foil; this will be used under 12 in. cake to accommodate roses on bottom border.

Prepare 2-layer cakes for stacked construction (p. 110). Prepare and cover cakes with fondant (p. 105); smooth with Easy-Glide Smoother. Trace and cut out patterns on stiff paper. Lay triangle pattern at an angle on side of 12 in. cake and mark diagonal lines with tracing wheel. Continue marking angled lines, 1 in. apart, then reverse pattern and mark lines in opposite direction to form squares. Align square pattern with marked top row of squares on cake, curl pattern over top of cake to continue the square design. Repeat marking procedure on 6 in. cake. Attach drop flowers with tip 2 dots of icing at each corner of square. Pipe tip 8 bead bottom borders in buttercream on both cakes. Place cake on silver tray. Position ornament; attach roses and silver leaves with dots of icing. Serves 52.

B. Romance Rings Out

The world always looks charming through the bars of a gazebo—as does our apple blossom anniversary cake.

Pan: Hexagon Set (12 x 2 in. used), p. 157
Tips: 1, 1D, 3, 101, 349, p. 132-135
Colors: Violet, Kelly Green, p. 124
Ornament: Gazebo Set, p. 203
Recipes: Buttercream, Royal Icings, p. 111
Also: 2004 Pattern Book (Oval, Lettering), p. 222; Cake Board, Fanci-Foil Wrap, p. 217; Flower Nail No. 7, p. 130; 1⅞ in. Glittered Bells, p. 211; Meringue Powder, p. 124; fishing line, ¼ in. wide violet satin ribbon (2 ft. needed), waxed paper, toothpicks

In advance, using royal icing, make 250 tip 101 violet apple blossoms, each with five tip 1 white dot center. Make extras to allow for breakage and let dry.

Ice 2-layer cake smooth in buttercream. Trace oval pattern on cake sides with toothpick. Pipe tip 1D band bottom border. Pipe tip 3 bead top and side borders; edge ovals with tip 3 beads. Attach flowers to cake; add tip 349 leaves. Trace letters with toothpick; write tip 3 message.

Tie glittered bells together with fishing line and hang from inside of gazebo. Position gazebo on top of cake. Attach flowers on gazebo and bells with icing; add tip 349 leaves. Tie ribbon into bow and attach to gazebo. Serves 34.

The perfect favor: *In The Garden, from page 7 of the Wilton Party Favors book (sold on page 223).*

Backing Each Other All The Way!

Topped by our fun new ornament, "The Tiff", this pretty floral cake celebrates an anniversary couple who can smile through it all.

Pans: 6, 8, 10 x 3 in. Round, p. 156
Tip: 3, p. 132
Ornament: The Tiff, p. 201
Colors: Rose, Violet, Lemon Yellow, Leaf Green, p. 124
Recipe: Buttercream Icing, p. 111
Also: Ready-To-Use Rolled Fondant, (48 oz. needed), Flower Former Set, p. 136; Cake Dome, p. 128; Stepsaving Rose Bouquet Flower Cutter Set, p. 137; Plastic Dowel Rods, p. 214; Colored Sugars-Soft Yellow, Soft Pink, Soft Green, Soft Lavender, p. 172; Decorator Brush Set, p. 145; Cake Board, p. 217; aluminum foil

In advance, make fondant flowers and leaves: Divide fondant in fourths and tint rose, violet, yellow and green. Using largest rose cutter and leaf cutter from set, make 26 yellow, 36 pink and 40 lavender flowers and 100 green leaves. Dry leaves on flower formers, dry flowers on crumpled aluminum foil. When completely dry, lightly brush with water and dip in corresponding color sugar. Add tip 3 white dot centers in buttercream and let dry.

Ice 1-layer cakes (3 in. high) smooth and prepare for stacked construction (p. 110). Position cake on pedestal from Cake Dome. Pipe tip 3 bead bottom borders. Print tip 3 message. Attach flowers and leaves with tip 3 dots of icing. Position ornament.† Serves 60.

†**Warning:** Always place a separator plate on the cake before you position any figurine or ornament. This protects both the cake and your keepsake. For extra stability, secure your figurine to the plate with double-stick craft tape.

The 2004 Wilton Yearbook

Step-By-Step

Decorating Guide

Decorating help is here. Whatever cake you want to make from this Yearbook, you'll find out how to make it happen on the following pages. Whether you're creating a cake for the first time, or need a quick brush-up on a technique, it's easy to use this handy guide as you decorate.

Cake Preparation ..... p. 104
Using Rolled Fondant ..... p. 105
Icing Basics ..... p. 106
Cake Decorating Basics ..... p. 107
Storing Cakes ..... p. 107
Transporting Cakes ..... p. 107
Cake Baking and Serving Guides ..... p. 108
Cake Cutting Guides ..... p. 109
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Recipes ..... p. 111
Color Flow Techniques ..... p. 113
Tip Techniques ..... p. 114
Flower-Making Techniques ..... p. 116
Other Decorating Techniques ..... p. 117
Figure Piping ..... p. 118
Fondant/Gum Paste Techniques ..... p. 118
Candy Making ..... p. 119

Want To Learn More?

For up-close, in depth instructions on decorating, register on-line for Wilton Cake Decorating classes in your area or at the Wilton School at **www.wilton.com.** Our website is also a great place to see decorating techniques, find recipes and chat with other decorators. Visit us regularly!

CAKE PREPARATION

Think of your cake as the canvas on which you will create beautiful icing decorations. To achieve the masterpiece you want, it is essential that your canvas be smooth and free of crumbs. These steps to preparing and icing your cake will result in a perfectly smooth decorating surface for your work of art.

Baking the Cake

Follow recipe directions for recommended batter amounts and specific baking instructions for the pan size you choose. **Hint:** To help cakes rise high, add 1 to 2 tablespoons Wilton Meringue Powder to each boxed two-layer cake mix.

Prepare the pan by generously greasing the inside with a pastry brush or paper towel and solid vegetable shortening. For best results, do not use butter, margarine or liquid vegetable oil. Spread the shortening so that all indentations are covered. Sprinkle about 2 tablespoons of flour inside the pan and shake so that the flour covers all greased surfaces. Turn pan upside down and tap lightly to remove excess flour. If any uncovered spots remain, touch up with shortening and flour. Or use Wilton Bake Easy™ Non-Stick Spray or Cake Release (p. 128) to coat the pan—no grease or flour needed. Pour batter into pan and place in preheated oven.

After cake has baked the specified time, remove it from the oven and let it cool in the pan on a cake rack for 10 minutes. Run a thin knife between the cake and side of the pan. Unmold from pan by placing cooling rack against cake and turning both cooling rack and pan over. Lift pan off carefully. Cool at least one hour and brush off loose crumbs prior to icing.

Cutting and Wrapping the Board

For round, square and sheet cakes, you don't need to cut the cake board. Simply use a board that is 2 inches larger than your cake. (For example, if the cake is 8 in. diameter, buy a 10 in. round board.) For any shaped cakes, cut a board to fit: Turn the pan upside down and trace onto your cake board, leaving 1 inch extra around the edges. Cut board with a craft knife. Next, trace the cut board onto Fanci-Foil Wrap, making the outline 3-4 inches larger than the board.

Cut Fanci-Foil along the outline. Place your board, white side down, on top of your cut foil. Cut deep slits at several points along foil edge, creating tabs of foil to wrap neatly around the board. Secure foil tabs to the board with tape.

Leveling the Cake

After the cake has cooled at least one hour, you'll need to level the top of the cake. This can be done in one of two ways.

Using a Serrated Knife

Place the cake on a circle board, then place the board on a Wilton Trim 'n Turn Cake Stand (p. 128). While slowly rotating the stand, move the knife back and forth across the top of cake in a sawing motion to remove the crown. Try to keep knife level as you cut.

Using the Wilton Cake Leveler

Position the ends of the cutting wire (or feet on large leveler) into the notches at the desired height. With legs standing on the work surface, cut into the crusted edge using an easy sawing motion, then proceed by gently gliding through the cake.

Torting the Cake

A serrated knife or the Wilton Cake Leveler (p. 128) also may be used to cut a cake into multiple layers. Torting adds extra height, drama and taste to the cake when the layers are filled with icing, pudding or fruit filling.

Using a Serrated Knife

Measure cake sides and mark with dots of icing or toothpicks all around. Place one hand on top of the cake to hold it steady and rotate the stand. While slowly turning the cake, move the knife back and forth to cut the cake along the measured marks. Repeat for each additional layer.

Using the Wilton Cake Leveler

Torting is easily accomplished with the Wilton Cake Leveler. Simply follow the same directions as for leveling.

Separating the Layers

Carefully slide the top torted layer onto a circle board to keep it rigid and safe from breakage. Repeat for each additional layer to bottom.

Filling the Layers

Fill a decorating bag with medium consistency icing and use a large round tip, like tip 12. Or simply use the coupler without mounting a tip.

Starting with the bottom layer, leveled side up, create a dam or circle of icing just inside the edge of the cake. Squeeze a circle about ⅜ inch high and ¼ inch from the outside edge. Fill with icing, preserves or pudding. Place next layer on top, level. Repeat, then place top layer leveled side down.

Icing the Cake

Using a Spatula

The trick to keeping crumbs out of your icing is gliding your spatula on the icing—never allow it to touch the surface of the cake. Place a large amount of thin consistency icing on the center of the cake top. Spread across the top, pushing toward edges.

Smooth the top using the edge of the spatula. Sweep the edge of the spatula from the rim of the cake to its center. Then lift it off and remove excess icing.

Cover the sides with icing. Smooth sides first by holding the spatula upright with the edge against the side, slowly spinning the turntable without lifting the spatula from the cake's surface. Return excess icing to the bowl and repeat until sides are smooth.

Rotate the cake slightly and repeat the procedure, starting from a new point on the rim until you have covered the entire top surface. Smooth the center of the cake by leveling the icing with the edge of your spatula. For easier smoothing, it may help to dip the spatula into hot water, wipe dry and glide it across the entire surface. Set the cake aside and allow the icing to crust over for at least 15 minutes before decorating. At this point you may also lay Wilton Non-Stick Parchment Paper (p. 128) on the iced cake top and gently smooth with the palm of your hand.

Using a Decorating Tip

Trim a 16 inch Featherweight bag to fit tip 789. Fill bag half full with icing. Hold bag at 45° angle and lightly press tip against cake. Squeeze a ribbon of icing in a continuous spiral motion to cover cake top, with last ribbon forcing icing over edge of cake top.

To ice the sides, squeeze icing as you turn the cake slowly. Repeat the process until the entire cake side is covered.

Smooth sides and top with spatula, same as above.

USING ROLLED FONDANT

The dough-like consistency of fondant makes it the perfect medium for creating ruffles and braids, stately molded accents, distinctive borders, fun trims and beautiful flowers. Decorators agree that fondant is an icing that is truly easy to work with. Once you try fondant, it will soon become one of your favorite ways to decorate!

Covering the Cake

To determine the diameter you need to roll fondant for covering your cake: measure opposite sides and top of cake across center; roll out fondant to that size, ¼ inch thick. For example, an 8 inch, two-layer cake, with two sides each 4 inches, equals 16 inches diameter. For simple, accurate measuring, roll out the fondant on top of Cake Dividing Wheel included in Wilton Cake Dividing Set (p. 129). (Fondant shown tinted with Wilton Icing Colors.)

1. Prepare cake by covering with buttercream icing.

2. Before rolling out fondant, knead until it is a workable consistency. If fondant is sticky, knead in a little confectioners' sugar. Lightly dust smooth work surface and rolling pin with confectioners' sugar to prevent sticking.

3. Roll out fondant sized to your cake (see right). Roll fondant with rolling pin, lifting and moving as you roll. Add more confectioners' sugar if necessary.

4. Gently lift fondant over rolling pin, or lift with the support of both hands, taking care not to tear it with your fingernails. Position on cake. If tear develops, pinch together.

5. Smooth and shape fondant on cake using Easy-Glide Smoother (p. 136). Beginning in the middle of the cake top, move the Easy-Glide Smoother outward and down the sides to smooth and shape fondant to cake and remove air bubbles. If an air bubble appears, pop it with a pin and smooth area again.

Covering Large Cakes

In most cases, the smaller your cake, the easier it will be to cover with rolled fondant. However, there is an easy way to position and smooth fondant on cakes that are 12 in. diameter or larger. Follow the steps below to lift fondant onto the cake without tearing.

1. Cover cake with buttercream icing. Roll out fondant sized to your cake.

2. Slide a large cake circle that has been dusted with confectioners' sugar under the rolled fondant. Lift the circle and the fondant and position over cake. Gently shake the circle to slide the fondant off the board and into position on the cake. Smooth and trim as described at left.

Fondant Quantities

Use this chart to determine how much Ready-To-Use Rolled Fondant to buy. Wilton Fondant is available in 24 oz. (1 lb. 8 oz.) or 80 oz. (5 lb.) packages. Amounts listed do not include decorations.

Cake size		Use this amount
Rounds	6 in.	18 oz.
4 in.	8 in.	24 oz.
high	10 in.	36 oz.
	12 in.	48 oz.
	14 in.	72 oz.
	16 in.	108 oz.
Rounds	6 in.	18 oz.
3 in.	8 in.	24 oz.
high	10 in.	36 oz.
	12 in.	48 oz.
	14 in.	72 oz.
	16 in.	108 oz.
Ovals	7 x 5 in.	24 oz.
4 in.	13 x 9 in.	48 oz.
high	10 x 7 in.	48 oz.
	16 x 12 in.	72 oz.
Hearts	6 in.	18 oz.
4 in.	8 in.	24 oz.
high	9 in.	34 oz.
	10 in.	36 oz.
	12 in.	48 oz.
	14 in.	72 oz.
	15 in.	72 oz.
	16 in.	96 oz.
Petals	6 in.	18 oz.
4 in.	9 in.	30 oz.
high	12 in.	48 oz.
	15 in.	72 oz.
Squares	6 in.	24 oz.
4 in.	8 in.	36 oz.
high	10 in.	48 oz.
	12 in.	72 oz.
	14 in.	96 oz.
	16 in.	120 oz.
Hexagons	6 in.	18 oz.
4 in.	9 in.	36 oz.
high	12 in.	48 oz.
	15 in.	84 oz.

How To Color And Flavor Rolled Fondant

The pure white color of Wilton Ready-To-Use Rolled Fondant (p. 138) can be easily tinted any color using Wilton Icing Colors (p. 124). Add icing color, using toothpick, a little at a time and knead into fondant until color is evenly blended. Wilton Ready-to-Use Rolled Fondant has a mellow flavor which can be enhanced using Wilton Butter Flavor, Clear Vanilla Extract or Almond Extract (p. 124). Knead flavor into icing until well blended.

ICING BASICS

In this section, we've listed general descriptions of icings, their uses, qualities and consistencies. Use this information to determine the right icing for your cake. And refer to our icing recipes on page 111, along with color instructions below to create the look and taste you want.

Icing Usage Guide

Icing Type	Flavor/Description	Consistency	Best Used For...	Coloring	Storage/Freshness	Special Information
Buttercream (Wilton Mix or Homemade)	Sweet, buttery flavor. Tastes/looks great for most decorating.	Thin-to-stiff depending on amount of corn syrup or sugar added (sugar stiffens).	Icing cakes smooth. Borders, writing, flowers, decorations.	Yields all colors. Most deepen upon setting. Let set 2-3 hours for deep color. Some may fade in bright light.	Can be refrigerated in airtight container for 2 weeks. Iced cake—stored at room temperature for 2-3 days.	Flowers remain soft enough to be cut with a knife.
Snow-White Buttercream (Homemade)	Sweet, almond flavor. Ideal for wedding cakes.	Thin-to-stiff depending on amount of corn syrup or sugar added (sugar stiffens).	Icing cakes smooth. Borders, writing, flowers, decorations.	Yields truer colors due to pure white base color. Creates deep colors. Most colors deepen upon setting.	Can be refrigerated in airtight container for 2 weeks. Iced cake—stored at room temperature for 2-3 days.	Air-dried flowers have translucent look. Flowers remain soft enough to be cut with knife.
Wilton Decorator White (Ready-to-Use)	Sweet, vanilla flavor. Convenient, ready-to-spread icing. Pure white color ideal for tinting.	Medium-to-stiff. Make roses right from the can.	Shells, stars, flowers—use from container. Icing cakes, writing, leaves—thin with milk, water or corn syrup.	Yields truer colors due to pure white base color. Creates deep colors. Most colors deepen upon setting.	Leftover icing can be refrigerated for 2 weeks. Iced cake—stored at room temperature for 2-3 days.	Available for purchase through Wilton Yearbook or any authorized Wilton retailer.
Wilton Decorator Chocolate (Ready-to-Use)	Sweet chocolate flavor. Convenient ready-to-spread icing.	Medium-to-stiff. Can make roses right from the can.	Shells, stars, flowers—use from container. Icing cakes, writing, leaves—thin with milk, water or corn syrup.	Recommended when black or brown icing is needed. Add a little black icing color to chocolate for a better tasting black icing.	Leftover icing can be refrigerated for 2 weeks. Iced cake—stored at room temperature for 2-3 days.	Available for purchase through Wilton Yearbook or any authorized Wilton retailer.
Royal (Made with Wilton Meringue Powder)	Very sweet flavor. Dries candy-hard for lasting decorations.	Thin-to-stiff, depending on the amount of water added.	Flower-making, figure piping, making flowers on wires. Decorating cookies and gingerbread houses.	Yields deep colors. Some colors may fade sitting in bright light. Requires more icing color than buttercream to achieve the same intensity.	Icing can be stored in airtight, grease-free container at room temperature for 2 weeks. Air-dried decorations last for months.	Bowls/utensils must be grease-free. Cover icing with damp cloth to prevent crusting.
Rolled Fondant (Wilton Ready-to-Use Vanilla or Homemade Rolled Fondant)	Rich flavor. Covers cakes with a perfectly smooth, satiny iced surface. Easy and fast to use. Knead in flavor of your choice.	Dough-like. Is rolled out before applying to cake. Stays semi-soft on cakes.	Any firm pound or fruit cake. Cutting, molding and modeling decorations.	Yields pastels to deep colors.	Excess can be stored 2 months in an airtight container. Do not refrigerate or freeze. Iced cake—stored at room temperature for 3-4 days.	Prior to applying fondant, cake must be covered in apricot glaze and/or buttercream icing to seal in freshness and moisture.
Whipped Icing Mix (Wilton Mix)	Light, delicate Vanilla flavor. Holds shape like no other mix. Easy to make. **For chocolate icing,** add ½ cup of sifted cocoa powder.	Velvety, perfect for everything—stars, roses, borders to garlands and writing	Icing cakes. Most decorations. Toppings on pies, puddings, tarts and more.	Yields any color.	Can be refrigerated in airtight container. Iced cake—stored at room temperature for 2-3 days.	Exclusive Wilton formula. Available for purchase through Wilton Yearbook/Wilton retailer.
Fluffy Boiled Icing (Homemade)	Marshmallow-like flavor. 100% fat-free.	Very fluffy. Sets quickly.	Icing cakes smooth and fluffy. Borders, figure piping, writing, stringwork.	Yields pastels to deep colors.	Use immediately. Iced cake can be stored at room temperature.	Serve within 24 hours.
Stabilized Whipped Cream (Homemade)	Creamy, delicate sweetness.	Light, thin-to-medium.	All cakes but especially those decorated with fruits. Borders, large tip work, writing.	Yields pastels only.	Use immediately. Iced cake must be refrigerated.	Texture remains soft on decorated cake.

Coloring Icing

Color

Color is as basic to your decorating as the icing and the cake. Choosing appropriate colors for your cake will help you capture just the mood you want for the occasion. When planning your cake, think about color. Gather inspiration from the theme of your celebration. The icing colors you choose will carry that theme and personalize your decorating. Look around, notice everyday objects – from a garden in bloom, to the clothes people wear. Which colors appeal to you? Use your favorite colors in your decorating. Don't be afraid to try something different. Have fun using rich, bright colors or different color combinations. Begin by making a monochromatic cake, decorated all in white or in a single, pale color. Try using color decorations in contrast to an all-white cake background. Decorate using all pastels or all primary colors. Experimenting with color will help you decide which colors work to make your cake designs spectacular!

Mixing Color In Icing

Begin with white icing and use concentrated icing color which will not affect your icing consistency. Using standard food colors can thin your icing and affect your ability to pipe certain decorations. If you are tinting icing dark brown or black, begin with chocolate icing – your icing will not have the aftertaste that large amounts of these icing colors may produce. If you are tinting a large area red, use No-Taste Red.

Dip a toothpick into the color, then swirl it into the icing. Add color a little at a time until you achieve the shade you desire. Always use a new toothpick each time you add color; you want to avoid getting icing into your jar of color to make it last longer. Blend the icing well with a spatula.

Consider the type of icing you are using when mixing color. Icing colors intensify or darken in buttercream icing about 1-2 hours after mixing. Royal icing requires more color than buttercream icing to achieve the same color intensity.

Always mix enough of any one icing color for your entire cake. For example, if you are going to decorate a cake with pink flowers and borders, color enough icing for both. It is difficult to duplicate an exact shade of any color, an important fact if you want to keep color consistent on the cake.

Bag Striping Effects

You can easily pipe two-tone decorations just by adding a different color inside the bag before you put in your tinted icing. This way, you can pipe flowers with natural light and dark tones or a rainbow-colored clown suit to brighten up the party.

Brush Striping

Produces more intense multiple colors because it is done with straight icing color brushed into the bag. Apply one or more stripes of icing color with a decorating brush, then fill the bag with white or pastel-colored icing. As the icing is squeezed past the color, decorations will come out striped.

Spatula Striping

Produces two-tone and realistic pastel tones in flowers and figure piping. It is done with pastel-colored icing, striped inside the decorating bag with a spatula. After striping, fill the bag with white icing or another shade of the same color as the striping. Squeeze out decorations with soft contrasts.

Brush Striping

Spatula Striping

CAKE DECORATING BASICS

Every decoration you make is the result of three things working together: the consistency of your icing; the position of the bag, (that is, the way you are holding it) and the amount and type of pressure you apply to the bag. You'll know when you have everything right because you'll get perfect results time after time. This will take practice. The more you concentrate on perfecting these three essentials, the sooner you will achieve perfect results.

Icing Consistency

If the consistency of your icing is not right, your decorations will not be right either. Just a few drops of liquid can make a great deal of difference in your decorating results. Many factors can affect icing consistency, such as humidity, temperature, ingredients and equipment. You may try using different icing consistencies when decorating to determine what works for you. As a general guideline, if you are having trouble creating the decorations you want and you feel your icing is too thin, add a little more confectioners' sugar; if you feel your icing is too thick, add a little more liquid. In royal icing recipes, if adding more than ½ cup confectioners' sugar to thicken icing, also add 1-2 additional teaspoons of Meringue Powder.

Stiff icing is used for decorations such as flowers with upright petals, like roses, carnations and sweet peas. Stiff icing also creates figure piping and string work. If icing is not stiff enough, flower petals will droop. If icing cracks when piped out, icing is probably too stiff. Add light corn syrup to icing used for stringwork to give strings greater elasticity so they will not break.

Medium icing is used for decorations such as stars, borders and flowers with flat petals. If the icing is too stiff or too thin, you will not get the uniformity that characterizes these decorations.

Thin icing is used for decorations such as printing and writing, vines and leaves. Leaves will be pointier, vines will not break and writing will flow easily if you add 1-2 teaspoons light corn syrup to each cup of icing. Thin icing is used to ice cakes smooth. Begin with your prepared icing recipe, and add small amounts of the same liquid used in the recipe (usually milk or water) until the proper spreading consistency is reached.

Correct Bag Position

The way your decorations curl, point and lie depends not only on the icing consistency but also on the way you hold the bag and the way you move it. Bag positions are described in terms of both angle and direction.

Angle

Angle refers to the position of the bag relative to the work surface. There are two basic angle positions, 90° (straight up) and 45° (halfway between vertical and horizontal).

90° angle
or straight up, perpendicular to the surface.

45° angle
or half way between vertical and horizontal.

Direction

The angle in relation to the work surface is only half the story on bag position. The other half is the direction in which the back of the bag is pointed.

Correct bag direction is easiest to learn when you think of the back of the bag as the hour hand of a clock. When you hold the bag at a 45° angle to the surface, you can sweep out a circle with the back end of the bag by rolling your wrist and holding the end of the tip in the same spot. Pretend the circle you formed in the air is a clock face. The hours on the clock face correspond to the direction you point the back end of the bag.

Back of bag at 6:00

Back of bag at 3:00

The technique instructions in this Decorating Guide will list the correct direction for holding the bag. When the bag direction differs for left-handed decorators, that direction will be listed in parentheses. For example, when a bag is to be held at 3:00 for a right-handed decorator, it should be held at 9:00 for a left-handed decorator.

One more thing: since most decorating tip openings are the same shape all the way around, there's no right side and wrong side up when you're squeezing icing out of them. However, some tips, such as petal, basketweave, ruffle and leaf have irregularly shaped openings, and for those you must watch your tip position as well as your bag position. If the tip opening must be in a special position, the instruction will tell you.

Pressure Control

In addition to having the proper icing consistency and the correct bag position, you'll need to master three types of pressure control: heavy, medium and light. The size and uniformity of your icing design are affected by the amount of pressure you apply to the bag and the steadiness of that pressure. In other words, how you squeeze and relax your grip on the decorating bag. Your goal is to learn to apply pressure so consistently that you can move the bag in a free and easy glide while just the right amount of icing flows through the tip. Practice will achieve this control.

Heavy **Medium** **Light**

STORING CAKES

Take some final precautions and store your cake the best way possible. After all, your time, effort and creativity have made it very special! Beware of the following factors, which can affect the look of your decorated cake:

Sunlight—will alter icing colors. Keep your cake stored in a covered box and out of direct sunlight.

Humidity—can soften royal icing and gum paste decorations. If you live in a climate with high humidity, prepare your royal icing using only pure cane confectioners' sugar (not beet sugar or dextrose), add less liquid and add 1 more teaspoon Meringue Powder to the recipe.

Heat—can melt icing and cause decorations to droop. Keep your decorated cake as cool as possible and stabilize buttercream icing by adding 2 teaspoons Meringue Powder per recipe. Protect your cake by placing it in a clean, covered cake box. Avoid using foil or plastic wrap to cover a decorated cake—these materials can stick to icing and crush delicate decorations. The icing that covers your cake determines how it should be stored—in the refrigerator, at cool room temperature, or frozen, if storing for longer than 3 days. If you want to store your iced cake in a different way than noted, make a small test cake.

Icing—See **Icing Chart, p. 106** for storage information for the type of icing used.

Note: Cakes with thoroughly-dried royal icing decorations should be stored according to the type of icing they are covered with. However, if royal icing decorations are to be put on a cake that will be frozen, it is recommended that icing decorations be placed on the cakes after thawing, so that colored decorations won't bleed from condensation or Royal Icing decorations become soft.

TRANSPORTING CAKES

Moving a tiered cake from one location to another does not have to be difficult. In actuality, it can be quite easy! Following some simple guidelines ensures that your cake will arrive safely—whether you are traveling hundreds of miles or just a few.

Be certain the cake is constructed on a sturdy base made of three or more thicknesses of corrugated cardboard. Base tiers of very heavy cakes should be placed on a fiberboard or plywood base, ½ in. thick.

Cakes on pillars must be transported unassembled. Toppers, candles and ornaments should be removed from cakes when they are being moved.

For stacked cakes, move the entire assembled cake. Or, for a larger quantity of tiers, transport unassembled and assemble at the reception. Be sure to have with you the equipment and icings you will need to finish any decorating needed after assembly at the final destination.

For a combination cake, take tiers apart, keeping stacked tiers as units. Boxing the cake makes transportation easier. Not only does it protect the tiers from damage, but it keeps the tiers clean—free from dirt, dust and bugs. Place the boxes on carpet foam or a non-skid mat on a level surface in the vehicle to prevent shifting. Keep the boxes flat; never place on a car seat. Boxed cakes can also be transported in the trunk of the car, except in hot weather, because air conditioning will not reach the trunk area.

At the destination, request a cart on wheels to move the cake into the reception area. This is easier and safer than carrying by hand. Remove the cakes from the boxes on the reception table by cutting the sides of the boxes and sliding the cakes out. Bring along a repair kit—extra icing, prepared decorating bags and tips, flowers, spatulas—just in case it is necessary to make any repairs.

In Pan

Take tiers apart if constructed in Center Column or Push-in Leg method. Position the plates on crumpled foil or in shallow pans if they do not sit level. Remove pillars from tier plates; plates stay in position.

In Box

Place the cakes in clean, covered, sturdy boxes that are sized to the base board of each cake. This will prevent the cake from shifting within the box and possibly crushing the sides of the cake. If the box is too big, roll pieces of masking tape sticky side out and attach to the inside bottom of the box. Position the cake base on top of the tape. The tape will hold the base in place within the box. For boxes which must hold taller decorations, prop up top and sides and secure with masking tape.

On Foam

If tiers cannot be boxed, they can be transported on large pieces of foam. Place the foam on the floor of the vehicle, then carefully place the tiers centered on each piece of foam.

CAKE BAKING AND SERVING GUIDES

These charts show baking information and serving amounts for both 2-inch and 3-inch high pans. The figures for 2-inch pans are based on a 2-layer or 4-inch depth cake; fill pans ½ to ⅔ full. The figures for 3-inch pans are based on a 1-layer cake which is torted and filled to reach a 3-inch depth; fill pans ½ full. For large cakes, always check for doneness after they have baked for one hour. The serving amounts are based on party-sized portions of 1½ x 2 inches, or wedding-sized portions that are cut smaller, approximately 1 x 2 inches. Even though there is a difference in depth, 1 and 2-layer cakes follow the same pattern of cutting, yielding the same number of servings. Some decorators prefer calculating the number of servings using the formula of ½ cup batter equaling 1 serving. However, when cutting the actual cake into serving pieces, that number is sometimes difficult to achieve. Number of servings are intended as a guide only. Icing amounts are very general and will vary with consistency, thickness applied and tips used. These amounts allow for top and bottom borders.

Party Cakes 2 in. Deep Pans

PAN SHAPE	SIZE	NUMBER SERVINGS 2 LAYER	CUPS BATTER 1 LAYER, 2 IN.	BAKING TEMP.	BAKING TIME MINUTES	APPROX. CUPS ICING TO ICE AND DECORATE 2 LAYER CAKE
Round	6"	12	2	350°	25-30	3
	7"	16	2½	350°	30-35	3½
	8"	20	3	350°	30-35	4
	9"	24	5½	350°	30-35	4½
	10"	28	6	350°	35-40	5
	12"	40	7½	350°	35-40	6
	14"	63	10	325°	50-55	7½
	16"	77	15	325°	55-60	9
Sheet	7 x 11"	28	5½	350°	30-35	5
	9 x 13"	45	7	350°	35-40	6
	11 x 15"	60	11	325°	35-40	8
	12 x 18"	72	14	325°	45-50	10
	14 x 22"	98	16	325°	45-50	12
Square	6"	12	2	350°	25-30	3½
	8"	20	4	350°	35-40	4½
	10"	30	6	350°	35-40	6
	12"	48	10	350°	40-45	7½
	14"	63	13½	325°	45-50	9½
	16"	80	15½	325°	50-55	11
Heart	6"	8	1½	350°	25-30	3½
	8"	18	3½	350°	30-35	4½
	9"	20	4	350°	30-35	6
	10"	24	5	350°	30-35	8½
	12"	34	8	325°	45-50	9
	14"	48	10	325°	45-50	10
	15"	50	11	325°	40-45	11
	16"	64	12½	325°	40-45	12
Petal	6"	6	1½	350°	25-30	4
	9"	14	3½	350°	35-40	6
	12"	38	7	350°	35-40	9
	15"	48	12	325°	50-55	11
Hexagon	6"	10	1¾	350°	30-35	3
	9"	20	3½	350°	35-40	5
	12"	34	6	350°	40-45	6
	15"	48	11	325°	40-45	9
Oval	7¾ x 5¼"	9	2½	350°	25-30	3
	10¾ x 7⅞"	20	5	350°	25-30	4
	13½ x 9¾"	30	8	350°	35-40	5½
	16½ x 12⅜"	44	11	325°	40-45	7½

Party Cakes 3 in. Deep Pans

PAN SHAPE	SIZE	NUMBER SERVINGS 2 LAYER	CUPS BATTER 1 LAYER, 3 IN.	BAKING TEMP.	BAKING TIME MINUTES	APPROX. CUPS ICING TO ICE AND DECORATE 2 LAYER CAKE
Round	6"	12	3	350°	35-40	3
	8"	20	5	350°	55-60	4
	10"	28	8	325°	65-75	5
	12"	40	10½	325°	60-65	6
	14"	63	15	325°	75-85	8
	16"	77	18	325°	75-85	9
18" Half Sheet	18" Half	55	12	325°	60-65	10½
Sheet	9 x 13"	45	11½	325°	70-75	5
	11 x 15"	60	16	325°	80-85	6½
	12 x 18"	72	20	325°	85-90	8
Square	8"	20	6½	350°	60-65	4½
	10"	30	9	325°	65-75	6
	12"	48	14	325°	65-75	7½
	14"	63	19	325°	65-75	9½
Contour	7"	6	3½	350°	45-50	2
	9"	11	5½	350°	45-50	2½
	11"	16	8	325°	80-85	3
	13"	22	13	325°	75-80	4
	15"	32	16	325°	75-80	5

For pans 10 inches and larger, we recommend using a heating core to insure even baking. Use 2 cores for 18-inch pans.

For additional pan information, check out www.wilton.com

Wedding Cakes 2 in. Deep Pans

PAN SHAPE	SIZE	NUMBER SERVINGS 2 LAYER	CUPS BATTER 1 LAYER, 2 IN.	BAKING TEMP.	BAKING TIME MINUTES	APPROX. CUPS ICING TO ICE AND DECORATE 2 LAYER CAKE
Oval	7¾ x 5¼"	13	2½	350°	25-30	3
	10¾ x 7⅞"	26	5	350°	25-30	4
	13½ x 9¾"	45	8	350°	35-40	5½
	16½ x 12⅜"	70	11	325°	40-45	7½
Round	6"	12	2	350°	25-30	3
	8"	24	3	350°	30-35	4
	9"	32	5½	350°	30-35	4½
	10"	38	6	350°	35-40	5
	12"	56	7½	350°	35-40	6
	14"	78	10	325°	50-55	7½
	16"	100	15	325°	55-60	9
Square	6"	18	2	350°	25-30	3½
	8"	32	4	350°	35-40	4½
	10"	50	6	350°	35-40	6
	12"	72	10	350°	40-45	7½
	14"	98	13½	325°	45-50	9½
	16"	128	15½	325°	50-55	11
	18"	162	18	325°	60-65	13
Heart	6"	14	1½	350°	25-30	3½
	8"	22	3½	350°	30-35	4½
	9"	28	4	350°	30-35	6
	10"	38	5	350°	30-35	8½
	12"	56	8	325°	45-50	9
	14"	72	10	325°	45-50	10
	15"	74	11	325°	40-45	11
	16"	94	12½	325°	40-45	12
Petal	6"	8	1½	350°	25-30	4
	9"	18	3½	350°	35-40	6
	12"	40	7	350°	35-40	9
	15"	64	12	325°	50-55	11
Hexagon	6"	12	1¾	350°	30-35	3
	9"	26	3½	350°	35-40	5
	12"	40	6	350°	40-45	6
	15"	70	11	325°	40-45	9

Wedding Cakes 3 in. Deep Pans

PAN SHAPE	SIZE	NUMBER SERVINGS 2 LAYER	CUPS BATTER 1 LAYER, 3 IN.	BAKING TEMP.	BAKING TIME MINUTES	APPROX. CUPS ICING TO ICE AND DECORATE 2 LAYER CAKE
Round	6"	12	3	350°	35-40	3
	8"	24	5	350°	55-60	4
	10"	38	8	325°	65-75	5
	12"	56	10½	325°	60-65	6
	14"	78	15	325°	75-85	8
	16"	100	18	325°	75-85	9
18" Half Round	2" layer	146*	9**	325°	60-65	10½
	3" layer	146*	12**	325°	60-65	10½
Sheet	9 x 13"	65	11½	325°	70-75	5
	11 x 15"	90	16	325°	80-85	6½
	12 x 18"	108	20	325°	85-90	8
Square	8"	32	6½	350°	60-65	4½
	10"	50	9	325°	65-75	6
	12"	72	14	325°	65-75	7½
	14"	98	19	325°	65-75	9½
Contour	7"	11	3½	350°	45-50	2
	9"	17	5½	350°	45-50	2½
	11"	24	8	325°	80-85	3
	13"	39	13	325°	75-80	4
	15"	48	16	325°	75-80	5

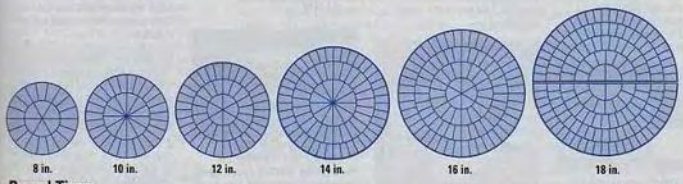
*Two half rounds **For each round pan

CAKE CUTTING GUIDES

It's important to know approximately how many servings your decorated cake will yield. That's why we have provided an estimated number of servings for each cake design in this book. It also helps to have a plan when you are cutting the cake. This will help you serve attractive, uniform pieces while reaching your targeted number of servings.

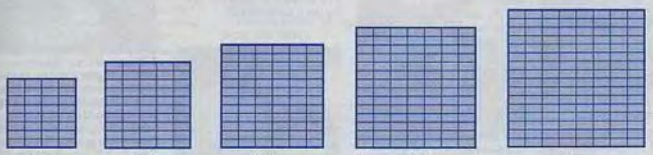
Wedding Cakes—1 x 2 in.

This guide shows how to cut popular shaped wedding tiers into pieces approximately 1 in. x 2 in. by two layers high (about 4 in.). Even if a larger serving size is desired, the order of cutting is still the same. The first step in cutting is to remove the top tier, and then begin the cutting with the 2nd tier followed by the 3rd, 4th and so on. The top tier is usually saved for the first anniversary, so it is not calculated into the serving amount.



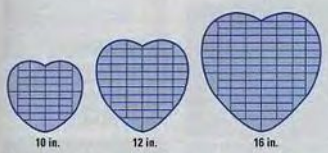
Round Tiers:

Move in two inches from the tier's outer edge; cut a circle and then slice 1 in. pieces within the circle. Now move in another 2 in., cut another circle, slice 1 in. pieces and so on until the tier is completely cut. The center core of each tier and the small top tier can be cut into 3rds, 4ths, and 6ths, depending on size.



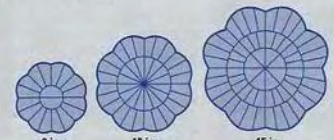
Square Tiers:

Move in 2 in. from the outer edge and cut across. Then slice 1 in. pieces of cake. Now move in another 2 in. and slice again until the entire tier is cut.



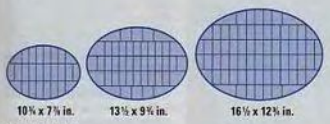
Heart Tiers:

Divide the tiers vertically into halves, fourths, sixths and eighths. Within rows, slice 1 in. pieces of cake.



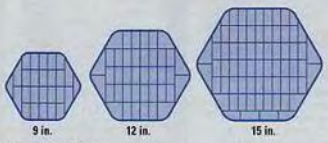
Petal Tiers:

Cut similar to round tiers as diagram shows.



Oval Tiers:

Move in 2 in. from the outer edge and cut across. Then slice 1 in. pieces of cake. Now move in another 2 in. and slice again until the entire tier is cut.



Hexagon Tiers:

Move in 2 in. from the outer edge and cut across. Then slice 1 in. pieces of cake. Now move in another 2 in. and slice again until the entire tier is cut.

Party Cakes—

1½ x 2 in. Slices

The diagrams shown represent the cutting plan for specific pan shapes. You will use the same general technique to cut each size cake in that shape.

Rounds

To cut round cakes, move in two inches from the cake's outer edge; cut a circle and then slice approximately 1½ inch pieces within the circle. Now move in another 2 inches, cut another circle, slice approximately 1½ inch pieces and so on until the cake is completely cut. **Note:** 6 inch diameter cakes should be cut in wedges, without a center circle. Cut Petal and Hexagon cakes similar to round tiers.

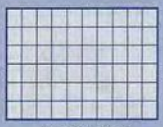
Squares

To cut square cakes, move in 2 inches from the outer edge and cut across. Then slice approximately 1½ inch pieces of cake. Now move in another 2 inches and slice again until the entire cake is cut.

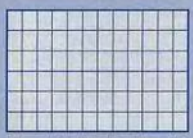
Sheets

Cut sheet cakes similar to square cakes.

9 x 13 in. Sheet



11 x 15 in. Sheet



12 x 18 in. Sheet

TIER CAKE CONSTRUCTION

There are many methods of constructing tiered cakes. Here are some of the ones used in this book. For more construction methods, visit www.wedding.wilton.com

To Prepare Cake for Assembly

Place base tier on a sturdy base plate of 3 or more thicknesses of corrugated cardboard. For heavy cakes, use masonite or plywood. Base can be covered with Fanci-Foil Wrap and trimmed with Tuk 'N Ruffle or use Wilton Ruffle Boards* (p. 217). Each tier of your cake must be on a cake circle or board cut to fit. Place a few strokes of icing on boards to secure cake. Fill and ice layers before assembly.

Adding Dowel Rods to Tiered Cakes

Use the upper tier for size reference when determining dowel rod placement. All the dowel rods must be placed within the area you will mark (see steps below) to provide adequate support.

1. Center a cake board the same size as the tier above it on base tier and press it gently into icing to imprint an outline. Remove. Use this outline to guide the insertion of the dowel rods*.

2. Insert one dowel rod into cake straight down to the cake board. Make a knife scratch on the rod to mark the exact height. Pull dowel rod out.

3. Cut the suggested number of rods the exact same length, using the mark on the first one as a guide.

4. Now, insert rods into tier, spacing evenly 1½ inches in from the imprinted outline. Push straight down until each touches the cake board. Repeat this procedure for every stacked or pillared tier on the cake.

*The general rule for the number of dowel rods to use is: the larger and more numerous the tiers, the more dowels needed. If the tier above is 10 in. or less, use six ¼ in. wooden dowels. Use 8 dowel rods for 16 in. and 18 in. cakes; on these larger tiers, use ¾ in. plastic dowel rods in the base tier. When using white plastic dowel rods that are wider and provide more support, the number needed may be less.

Stacked Construction

Stacking is the most architectural method of tiered cake construction. Tiers are placed directly on top of one another and pillars are not used. Cakes are supported and stabilized by dowel rods and cake boards.

1. Dowel rod all tiers except top tier.

2.* Position the middle tier on the base tier, centering exactly.

3. Repeat with the top tier.

4. To stabilize tiers further, sharpen one end of a dowel rod and push it through all tiers and cake boards to the base of the bottom tier. To decorate, start at the top and work down.

***TIP:** Finely shredded coconut or confectioners' sugar, placed under cake circles or plastic plates, helps prevent frosting on the cake from sticking.

2-Plate and Pillar Construction

Most dramatic method of tiered cake assembly—two, three or more single cakes towered together. Use separator plates and pillars.

1. Set tiers on separator plates which are 2 in. larger in diameter than cakes.

2. Dowel rod cakes and position separator plates on tiers with feet up. **(Note:** separator plates connected by pillars must always be the same size in diameter).

3. Position pillars over feet on separator plates.

4. Carefully set cake plate on pillars. Continue adding tiers this way.

Push-In Pillar Construction

Simple assembly–no dowel rods needed! Use any type of Wilton push-in pillars and plates (p. 214-215).

1. Mark tier for push-in pillar placement. Use the separator plate for the next tier above, gently pressing it onto the tier, feet down, making sure it is centered. Lift plate away. The feet will leave marks on the icing to guide the position of pillars when you assemble the tier. Repeat this process for each tier, working from largest to smallest tier. The top tier is left unmarked.

2. Place each tier on its separator plate, securing with icing.

3. Position push-in pillars at marks, and insert into tiers. Push straight down until pillars touch the cake board.

4. To assemble, start with the tier above the base tier. Place the feet of the separator plate on the pillar openings. Continue adding tiers in the same way until the cake is completely assembled.

Center Column Construction

1. Use boards the same size as tiers, or if tiers are shaped, cut boards to fit. Make a waxed paper pattern for each tier except the top tier in order to find the exact center for the columns. Fold the pattern in quarters. Snip the point to make a center hole. Test the hole for size by slipping it over a column, adjust size if necessary. Trace hole pattern on prepared cake board and cut out. Also cut a hole in the top tier board to allow for the column cap nut. Save patterns for marking cake tops later.

2. The base tier of the cake will rest on a 12, 14, 16 or 18 in. plate.* To add legs to this plate, turn it upside down. Using extra strength glue designed for plastic, attach the six legs, positioning the legs over each of the ribs on the plate.

3. Prepare and ice tiers and position on prepared cake boards. Make the center holes in all tiers except the top tier, for the columns. Mark the top of the cakes with corresponding wax paper pattern. Cut the holes by pressing the Cake Corer (p. 213) through the tier right down to the bottom. Hold the corer upright, remove cake corer and push the upper part down to eject the cake center.

4. Screw in a column to the prepared base plate and bottom column bolt from underneath the plate. Slip the next size tier on its plate over the column.

5. At the reception, add a second column and position the next size tier on its plate, slipping it over the column. Finally, add on the top plate only, securing the top column nut. Place the top tier on the plate and decorate bottom border.

*18 in. plate is footed. Do not use a bottom plate smaller than 12 in.

RECIPES

The cakes, cookies and other desserts in this Yearbook were made using our kitchen-tested recipes. Follow the instructions for decorated desserts that look and taste their best!

Icing Recipes

Buttercream Icing

½ cup solid vegetable shortening
½ cup butter or margarine*
1 teaspoon Wilton Clear Vanilla Extract (p. 124)
4 cups sifted confectioners' sugar (approx. 1 lb.)
2 Tablespoons milk**

Cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy. Keep icing covered with a damp cloth until ready to use. For best results, keep icing bowl in refrigerator when not in use. Refrigerated in an airtight container, this icing can be stored 2 weeks. Rewhip before using. YIELD: 3 cups

*Substitute all-vegetable shortening and ½ teaspoon Wilton No-Color Butter Flavor (p. 124) for pure white icing and stiffer consistency.
**Add 3-4 Tablespoons light corn syrup per recipe to thin for icing cake.

Chocolate Buttercream Icing

Add ¾ cup cocoa or three 1 oz. unsweetened chocolate squares, melted, and an additional 1 to 2 Tablespoons milk to recipe. Mix until well blended. For a unique change of pace, add ⅛ to ¼ teaspoon Wilton Candy Flavors (p. 146), in place of vanilla extract.
Chocolate Mocha Icing: substitute freshly brewed strong coffee for milk in recipe.
For darker chocolate icing, add 4 more unsweetened chocolate squares or ¾ cup sifted cocoa powder, and 1 more Tablespoon of milk to blend.

Snow-White Buttercream Icing

½ cup water
4 Tablespoons Wilton Meringue Powder (p. 124)
12 cups sifted confectioners' sugar (approx. 3 lbs.)
1¼ cups solid shortening
¾ teaspoon salt
¾ teaspoon Wilton No-Color Almond Extract (p. 124)
¾ teaspoon Wilton Clear Vanilla Extract (p. 124)
½ teaspoon Wilton No-Color Butter Flavor (p. 124)

Combine water and meringue powder; whip at high speed until peaks form. Add 4 cups sugar, one cup at a time, beating after each addition at low speed. Alternately add shortening and remainder of sugar. Add salt and flavorings; beat at low speed until smooth. YIELD: 7 cups. **Note:** Recipe may be doubled or halved. If halved, yield is 3½ cups.

Heated Wilton Ready-To-Use Decorator Icing

Open icing container, remove foil. Microwave on 50% power for 1 minute; stir. Continue to microwave at 30 second intervals until ready to pour. If a microwave is unavailable, icing container can be heated on a warming tray or in a pan of hot water on a stove.

Royal Icing

3 Tablespoons Wilton Meringue Powder (p. 124)
4 cups sifted confectioners' sugar (approx. 1 lb.)
6 Tablespoons water*

Beat all ingredients at low speed for 7-10 minutes (10-12 minutes at high speed for portable mixer) until icing forms peaks. YIELD: 3 cups

* When using large counter top mixer or for stiffer icing, use 1 Tablespoon less water.

Stabilized Whipped Cream Icing

½ pint (1 cup) heavy whipping cream
2 Tablespoons confectioners' sugar
2 Tablespoons Wilton Piping Gel (p. 124)
½ teaspoon Wilton Clear Vanilla Extract (p. 124)

Combine whipping cream and sugar in mixing bowl. Whip to soft peak stage. Add piping gel and vanilla, then continue to whip until stiff peaks form. Do not overbeat. YIELD: 1½ to 2 cups.

As an alternative, you can use Frozen Non-Dairy Whipped Topping or Packaged Topping Mix. Thaw frozen whipped topping in refrigerator before coloring or using for decorating. Use packaged topping mix immediately after preparing. Do not allow either to stay at room temperature, as it becomes too soft for decorating. Store decorated cake in refrigerator until ready to serve.

Classic Whipped Cream for Wilton Dessert Whipper Pro™ (p. 122)

1 pint heavy whipping cream
1 Tablespoon confectioners' sugar

Fill Dessert Whipper Pro™ with well-chilled heavy whipping cream and add confectioners' sugar. Use according to instructions.
YIELD: about 8 cups.

Fluffy Boiled Icing

Meringue:
3 Tablespoons Wilton Meringue Powder (p. 124)
⅓ cup cold water
Syrup:
2 cups granulated sugar
⅓ cup corn syrup
⅓ cup water

Beat meringue powder and cold water until stiff, about 4 minutes. In large microwave-safe measuring cup, stir sugar, corn syrup and water. In microwave oven, bring syrup mixture to a boil (approximately 5 minutes). Cool slightly. Slowly add syrup to meringue mixture while beating on low. Beat on HIGH for 4 minutes until stiff and glossy.
YIELD: 8 cups.

For top of range: Mix sugar, corn syrup and water in 2 quart saucepan. Bring to a boil; cool slightly and follow directions above.

Confectioners' Sugar Glaze

1¼ cups confectioners' sugar
3 Tablespoons milk
½ teaspoon Wilton Clear Vanilla Extract

Stir milk into sugar. Drizzle on dessert cakes, muffins and cookies. May be thickened with confectioners' sugar or thinned with milk or other flavored liquids. YIELD: ½ cup

Poured Cookie Icing

This icing dries to a shiny, hard finish. Great to use for icing or to outline and fill in with tip 2 or 3.

1 cup sifted confectioners' sugar
2 teaspoons milk
2 teaspoons light corn syrup

Place sugar and milk in bowl. Stir until mixed thoroughly. Add corn syrup and mix well. For filling in areas, use thinned icing (add small amounts of light corn syrup until desired consistency is reached).

Cookie Recipes

Roll-Out Cookies

1 cup butter
1 cup granulated sugar
1 large egg
1 teaspoon Wilton Clear Vanilla Extract
2 teaspoons baking powder
3 cups flour

Preheat oven to 400°F. in a large bowl, cream butter and sugar with an electric mixer. Beat in egg and vanilla. Mix baking powder and flour, add one cup at a time, mixing after each addition. The dough will be very stiff; blend last flour in by hand (if dough becomes too stiff, add water, a teaspoon at a time). Do not chill dough. Divide dough into 2 balls. On a floured surface, roll each ball into a circle approximately 12 inches in diameter and ⅛ in. thick. Dip cutters in flour before each use. Bake cookies on an ungreased cookie sheet on top rack of oven for 6-7 minutes or until cookies are lightly browned. Makes 20-24 average size cookies.

Note: Dough can be tinted with Icing Color. Add small amounts until desired color is reached. For chocolate cookies: Stir in 3 ounces melted, unsweetened chocolate.

Classic Spritz Cookies

1½ cups butter
1 cup granulated sugar
1 egg
2 Tablespoons milk
1 teaspoon Wilton Clear Vanilla Extract
½ teaspoon Wilton Almond Extract
3½ cups all-purpose flour
1 teaspoon baking powder

Preheat oven to 375°F. Thoroughly cream butter and sugar. Add egg, milk, vanilla, and almond extract; beat well. Stir together flour and baking powder; gradually add to creamed mixture, mixing to make a smooth dough. Do not chill. Shape dough into small log and place into Wilton Cookie Press (p. 138, 139); press cookies onto ungreased cookie sheet. Bake 10-12 minutes or until lightly browned around edges; remove cookies from sheet; cool on rack. Makes 7-8 dozen cookies.

Grandma's Gingerbread

5 to 5½ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 teaspoons ginger
2 teaspoons cinnamon
1 teaspoon nutmeg
1 teaspoon cloves
1 cup shortening
1 cup granulated sugar
1¼ cups unsulphured molasses*
2 eggs, beaten

Preheat oven to 375°F. Thoroughly mix flour, soda, salt and spices. Melt shortening in large saucepan. Cool slightly. Add sugar, molasses and eggs; mix well. Add four cups dry ingredients and mix well.

Turn mixture onto lightly floured surface. Knead in remaining dry ingredients by hand. Add a little more flour, if necessary, to make firm dough. Roll out on a lightly floured surface to ¼ in. thickness for cutout cookies. Bake on ungreased cookie sheet. Small and medium-sized cookies for 6-10 minutes, large cookies for 10-15 minutes. One recipe of this gingerbread dough will yield 40 average-size cookies. **Note:** If you're not going to use your gingerbread dough right away, wrap it in plastic and refrigerate. Refrigerated dough will keep for a week, but be sure to remove it 3 hours prior to rolling so it softens and is workable.

* You may substitute molasses with 1¼ cups light corn syrup for Blonde Gingerbread.

Rolled Fondant Recipes

Fondant is rolled out and used as a covering for a pound or fruit cake, which is traditionally first covered with a layer of marzipan to seal in flavor and moistness of the cake. A light layer of buttercream or apricot glaze may also be used. Cakes covered with rolled fondant can be decorated with royal or buttercream icing. Wilton also has convenient, ready-to-use Rolled Fondant (p. 136) for easy-to-handle fondant with no mixing.

Rolled Fondant

1 Tablespoon unflavored gelatin
¼ cup cold water
½ cup Wilton Glucose (p. 136)
1 Tablespoon Wilton Glycerin (p. 124)
2 Tablespoons solid vegetable shortening
2 lbs. sifted confectioners' sugar
2-3 drops liquid food color and flavoring, as desired.

Combine gelatin and cold water; let stand until thick. Place gelatin mixture in top of double boiler and heat until dissolved. Add glucose and glycerin, mix well. Stir in shortening and just before completely melted, remove from heat, add flavoring and color. Mixture should cool until lukewarm. Next, place 1 lb. confectioners' sugar in a bowl and make a well. Pour the lukewarm gelatin mixture into the well and stir with a wooden spoon, mixing in sugar and adding more, a little at a time, until stickiness disappears. Knead in remaining sugar. Knead until the fondant is smooth, pliable and does not stick to your hands. If fondant is too soft, add more sugar; if too stiff, add water (a drop at a time). Use fondant immediately or store in airtight container in a cool, dry place. Do not refrigerate or freeze. When ready to use, knead again until soft. This recipe yields enough to cover a 10 x 4 in. high cake.

For instructions on preparing and covering cakes with rolled fondant, see p.105.

Extra-Firm Rolled Fondant

Use this recipe for a fondant with extra body and pliability ideal for making drapes, swags, woven and elaborate decorations.

1 to 2 teaspoons Wilton Gum Tex™ (p. 136)
1 package Wilton Ready-To-Use Rolled Fondant (p. 136)

Knead Gum Tex into fondant until smooth. Store in an airtight container or tightly wrapped in plastic.

Apricot Glaze

Ideal for preparing a cake for fondant or for crumb-coating cakes before icing.

1 cup apricot preserves

Heat preserves to boiling, strain. Brush on cake while still hot. Let dry. Glaze will dry to a hard finish in 15 minutes or less. YIELD: Covers a 10 x 4 in. cake.

RECIPES

Specialty Recipes

Raspberry Cream Cheese Whip

(for Raspberry Rose, p. 8)

½ cup heavy whipping cream
2 Tablespoons cream cheese, softened
3 Tablespoons confectioners' sugar
⅛ teaspoon Wilton Raspberry Flavoring
Wilton Christmas Red Icing Color

Whisk cream, cream cheese, confectioners' sugar, flavoring and a small dot of icing color in small bowl. Process mixture following directions included with Dessert Whipper Pro™.

Creamy Gelatin

Large Recipe

(for Infatuation, p. 70)

2 (6 oz.) pks. and 1 (3 oz.) pk. strawberry gelatin
4 envelopes unflavored gelatin
5 cups boiling water
4 (8 oz.) pks. cream cheese, softened
3 cups cold water
12 oz. non-dairy whipped topping, thawed

Mix gelatins together and dissolve in 5 cups boiling water, until clear. Beat cream cheese; gradually blend in hot gelatin mixture. Blend completely until smooth, then slowly add 3 cups cold water. Chill until slightly thickened. Stir in whipped topping. Pour into pan sprayed with vegetable oil pan spray. Refrigerate overnight; to unmold, dip pan in warm water for 10 seconds. Invert onto plate.

Small Recipe

(for Aglow With Love, p. 68)

1 (6 oz.) pk. lemon gelatin
2 envelopes unflavored gelatin
2 cups boiling water
2 (8 oz.) pks. cream cheese, softened
1 cup cold water
4 oz. non-dairy whipped topping, thawed

Mix gelatins together and dissolve in 2 cups boiling water. Beat cream cheese; gradually blend in hot gelatin mixture. Blend completely, then add 1 cup cold water. Chill until slightly thickened. Stir in whipped topping. Pour into pan sprayed with vegetable oil pan spray. Refrigerate overnight. To unmold, dip pan in warm water for 10 seconds. Invert onto plate.

White Chocolate Cheese Cake

(For Radiant Roses Cheesecake, p. 70)

Crust:

1¼ cups graham cracker crumbs
6 Tablespoons granulated sugar
4 Tablespoons melted butter

Prepare pan: Cut cake circle to fit into the bottom of 9 in. Heart Springform pan. Wrap outside of pan with aluminum foil. Mix ingredients and firmly press mixture into bottom of prepared pan; set aside.

Batter:

1 ¾ lbs. cream cheese, at room temperature
⅔ cup granulated sugar
4 eggs
14 oz. Wilton White Candy Melts®*, coarsely chopped
1 teaspoon Wilton Clear Vanilla Extract
1 ½ cups whipping cream

Place cream cheese and sugar in mixing bowl. Using electric mixer, cream mixture until smooth. Add eggs, one at a time, while mixing.

Melt White Candy Melts following package directions. Cool 7-10 minutes**. Add cooled candy, vanilla and whipping cream to cream cheese mixture. Blend well. Pour batter into prepared pans.

To Bake:

Place aluminum foil-wrapped pan into a large ovenproof pan or dish. Pour hot water into large pan until it reaches ½ in. up sides of pan. Bake in center of a preheated 300°F oven for about 2 - 2¼ hours. To test for doneness, gently shake pan. The top of cake should move as one solid piece. There should be no soupy movement in center. Turn oven off and with door closed, allow cheesecake to remain in oven for 1 hour. Cool on wire rack. Refrigerate overnight or for 12 hours. To unmold, run a straight edge spatula around edge of pan. Release spring and remove ring. Use spatula to remove cake from bottom plate and set on serving plate. Smooth sides of cake with wet spatula. Refrigerate until ready to decorate. Cake keeps well in refrigerator, well covered, for up to one week.

*brand confectionery coating

**It is important that candy be cooled, but still liquid. If too hot, candy will get lumpy when added to batter.

Jelly Roll Yellow Sponge Cake*

(For Leading Lights, p.14 and Diploma Dream, p. 82)

5 medium eggs
Pinch of salt
⅛ teaspoon cream of tartar
½ cup granulated sugar
¾ cup sifted cake flour
½ teaspoon Wilton Clear Vanilla Extract

Preheat oven to 400°F. Grease jelly roll pan with 1 Tablespoon shortening. Sprinkle well with cake flour, shaking off loose flour. Separate eggs; beat yolks 1 minute. Add pinch of salt to egg whites, then beat until foamy. Add cream of tartar and continue beating whites until they cling to bottom and sides of bowl, then beat 1 minute longer. Fold beaten egg yolks into egg whites gently but quickly. Fold in sugar, flour and vanilla. Do not over mix.

Pour batter into pan, spreading evenly from center out with a spoon. Tap pan several times on table to break any air bubbles and bake in center of oven 10-12 minutes. Loosen sides and bottom. Turn out of pan onto a dry towel. Cool 10 minutes, then trim crusty edges. Roll loosely in a towel and cool on rack before decorating.

Make 5 cups batter.

*For chocolate sponge cake, substitute 6 Tablespoons cocoa powder for 6 Tablespoons cake flour.

Diplomas:

(For Diploma Dream, p. 82)

1. Line two 10½ x 15½ in. jelly roll pans with Non-Stick Parchment Paper and spray with Wilton Bake Easy™ Non-Stick Spray. Divide Jelly Roll Sponge Cake batter between the 2 pans; batter will be thin. Bake following instructions; immediately remove cake from pan, peel off parchment paper and roll tightly lengthwise in clean towel. Rolled cake should measure 15½ in. long x 1½ in. diameter; let cool.

2. Unroll cake and fill with buttercream or favorite filling. Reroll cake. Wrap in cellophane and freeze.

3. Cut cake into 3½ in. lengths.

Color Flow Icing Recipe

(Full-Strength for Outlining)

¼ cup water + 1 teaspoon
1 lb. sifted confectioners' sugar (4 cups)
2 Tablespoons Wilton Color Flow Icing Mix

In an electric mixer, using grease-free utensils, blend all ingredients on low speed for 5 minutes. If using hand mixer, use high speed. Color Flow icing 'crusts' quickly, so keep it covered with a damp cloth while using. Stir in desired icing color. In order to fill an outlined area, this recipe must be thinned with ½ teaspoon of water per ¼ cup of icing (just a few drops at a time as you near proper consistency). Color Flow is ready for filling in outlines when a small amount dropped into the mixture takes a count of ten to disappear. Use grease-free spoon or spatula to stir slowly.

Note: Color Flow designs take a long time to dry, so plan to do your Color Flow piece up to 1 week in advance.

Sugar Mold

2 cups granulated sugar
4 teaspoons water

Place sugar in a large mixing bowl. Mix sugar, making sure there are no lumps. Make a well in sugar and add water (if you are tinting sugar, blend icing color into water at this point). Rub mixture in hands and knead for about 1 minute or until well-blended and mixture packs like wet sand. Be sure there are no lumps in mixture.

Note: Keep sugar mixture covered with a damp cloth when not in use.

Candy Recipes

Basic Ganache and Truffles

14 oz. Candy Melts®*
½ cup heavy whipping cream

Chop Candy Melts (you can use a food processor). Heat whipping cream in saucepan just to boiling point. Do not boil. Remove from heat and add chopped Candy Melts, stir until smooth and glossy.

For Ganache Glaze: If mixture is too thick, add 1 to 2 Tablespoons whipping cream. Position cake on wire rack over drip pan. Pour glaze onto center and work out toward edges. **Note:** Cake may be iced first in buttercream. Let icing set, then pour on ganache glaze. If cake has a perfect surface, no other icing is needed.

For Whipped Ganache: Follow recipe above, using 1 cup whipping cream. Allow mixture to set and cool to room temperature (mixture will have the consistency of pudding, this may take 1-2 hours.) Whip on high speed with an electric mixer until light and soft peaks form.

For Truffles: Add 1 Tablespoon liqueur for flavor, at this point, if desired. Stir until smooth and creamy. Refrigerate until firm, roll into 1 in. diameter balls. Can be used as center for dipping, served plain, or rolled in nuts, coconut or cocoa powder. Store truffles in refrigerator up to 3 weeks. YIELD: About 24 1 in. diameter centers.

Candy "Clay"

14 oz. package of Candy Melts®*
½ cup light corn syrup

Melt Candy Melts following package directions. Add corn syrup and stir to blend. Turn out mixture onto waxed paper and let set at room temperature to dry. Wrap well and store at room temperature until needed. Candy Clay handles best if hardened overnight.

To Use

Candy Clay will be very hard at the start; knead a small portion at a time until workable. If Candy Clay gets too soft, set aside at room temperature or refrigerate briefly. When rolling out Candy Clay, sprinkle work surface with cornstarch or cocoa (for cocoa clay) to prevent sticking; roll to approximately ¼ in. thick.

To Tint

White Candy Clay may be tinted using Wilton Candy or Icing Color. Knead in color until well blended.

To Store

Prepared Candy Clay will last for several weeks at room temperature in a well-sealed container.

*brand confectionery coating

COLOR FLOW TECHNIQUES

Working With Color Flow

1. Trace your design pattern onto parchment paper, then tape tracing paper onto a cake circle (the back of a cookie pan makes a great work surface). Cover with waxed paper; smooth and tape. Using tip 2 and parchment bag half-filled with full strength color flow, squeeze, pull and drop icing string following pattern outline. Stop, touch tip to surface and pull away. If you will be using the same color to fill in, let outline dry a few minutes until it "crusts." To prevent bleeding of colors, let outline dry 1-2 hours before filling in.

2. Thin down color flow mixture with water. Cut opening in parchment bag to the size of tip 2. Fill in design with thinned color flow.

3. Let decorations air dry thoroughly at least 48 hours. To remove, cut away waxed paper from board, then turn over and peel waxed paper off the color flow piece.

Hint: For curved decorations, use flower formers. Since buttercream icing will break down color flow, either position color flow decoration on cake shortly before serving or place a piece of plastic wrap cut to fit on area first and set atop sugar cubes.

To easily remove dried Color Flow, pull waxed paper backing over the edge of a table with one hand, while holding decoration with other hand. Waxed paper will pull off naturally. Or, with dried Color Flow resting on cookie sheet, place cardboard sheet over Color Flow, lift and turn over so that top of decoration rests on cardboard. Lift off waxed paper.

Covering Cookies with Color Flow

Using full strength color flow icing, outline cookie with tip 2. Thin color flow icing following directions on package. Using a cut parchment bag, flow in icing on cookie. Let dry.

Covering Cookies with Royal Icing

Thin royal icing with water, 1 teaspoon at a time, until it reaches pouring consistency. Place cooled cookie on cooling rack over cookie sheet or pan. Pour icing onto center of cookie, spreading icing to edges with a spatula so that icing drips down and covers sides. Let dry.

Color Flow Panel Assembly

(for Nirvana Cameos, p. 37)

1. Mark hexagon board with a FoodWriter™ marker: Mark 2½ in. from point of each hexagon; mark again ⅛ in. from cake at the center of each hexagon edge. Mark a straight line with a ruler, starting from ⅛ in. mark on each panel and connecting at 2½ in. markings. Pipe tip 2 line in royal icing over lines nearest cakes. This icing hexagon will be your guide for placement of side panels.

2. Place first panel on line, pipe a second tip 2 line on side and position next panel, making sure panels line up. Pipe a thick tip 2 line of icing at panel seams. Continue adding panels, propping up each previous one with a 6 in. high box. Let dry. Pipe tip 3 beads at panel seams. Attach bottom collar pieces to board against side panels with a line of icing.

3. Pipe tip 2 beads where collar pieces meet side panels, on collar edges and between collar pieces. Position large top collar piece on cut miniature marshmallows on cake top. Position small top collar piece.

Covering Mini Cakes and Cookies with Wilton Ice-A-Cookie™ Cookie Icing

1. Warm Pouch in Hot Tap Water

Fill a glass or ceramic mixing bowl about half way with hot tap water. Submerge Ice-A-Cookie pouch in hot water for 6 minutes. Remove pouch and dry off.

Do not Microwave Pouch.

2. Remove Cap, Snip Tip and Ice Mini Cake or Cookie

To ice tops of cookies and mini cakes, remove screw-on cap, snip tip and ice. Squeeze icing starting from outer edge and moving in towards center. Texture should be similar to chocolate syrup. If needed, tap cake or cookie lightly to smooth out icing. Icing will begin to set in 2–3 minutes. Best to apply sugars and sprinkles right away before icing begins to set. Covers approximately twenty-four 3 in. round cookies.

3. Replace Cap and Decorate

Let set 30 minutes to an hour before decorating. Replace screw-on cap and "draw" desired designs, such as lines, curves, dots, messages and more. Note: For best results, keep cookies covered before serving.

To highlight details with Wilton Cake Sparkles™, it's best to let base icing set completely, 6–8 hours, before adding details; otherwise, Sparkles may stick to base icing.

Additional decorating should be done after base icing dries completely, in 6–8 hours. Best to let dry overnight before using Wilton FoodWriter™ Edible Color Markers.

SUGAR MOLDING TECHNIQUE

Hollowed Sugar Mold

Mix a double batch of the sugar mold recipe. Dust half Sports Ball Pan (p. 164) with cornstarch to prevent sticking. Pack sugar mixture into pan, pressing firmly with heel of hand. Scrape a metal spatula at a 45° angle over pan to remove excess sugar. Unmold at once by placing cardboard circle over pan and turning upside down. To loosen, tap top of pan with spatula and carefully lift pan off. Allow to dry 3 to 4 hours. When dry, turn sugar mold over and carefully hold in palm of hand. Do not squeeze or move molded sugar while holding or it will crack. Use a spoon to mark ¼ in. thick shell on the inside rim.

Gently scoop out remaining soft sugar. Smooth inside and edge with your fingers. Place molded sugar, round side down, on cardboard circle to finish drying for about 24 hours, or place on cookie sheet in 200°F oven for 20 minutes. Allow to cool to room temperature before touching.

TIP TECHNIQUES

Your icing turned out great—now you're ready to learn to pipe beautiful shapes on your cake. Stars, shells, dots, lines and other techniques are the foundation of your decorating knowledge. We'll tell you step-by-step how to pipe each one, including the angle, pressure and movement to use for a uniform look. With practice, you can build on these basics to create many other impressive designs and borders.

Round Tip

Dot

Pipe dots for flower centers, faces, figure piping and border effects. When making large dots, lift the tip as you squeeze to allow icing to fill out completely.

Practice with Tip: #3
Icing Consistency: Medium
Bag Position: 90°
Hold Tip: Slightly Above Surface

1. Hold the bag straight up with the tip slightly above the surface. Squeeze the bag and keep point of the tip in icing until the dot is the size you want.
2. Stop squeezing the bag completely before you lift the tip from the dot.
3. Lift tip up and pull away from piped dot.

Ball

An important technique to master, the ball shape makes bold borders, and is a first step technique to figure piping. Vary the basic look by adding stars, dots or spirals on the ball shapes.

Practice with Tip: #9
Icing Consistency: Medium
Bag Position: 90°
Hold Tip: Slightly Above Surface

1. Squeeze the bag, applying a steady even pressure. As the icing begins to build up, raise the tip with it, but keep the tip end buried in the icing.
2. Stop squeezing as you bring the end of the tip to the surface.
3. Lift the tip up and pull away from your piped ball. Use the edge of the tip to shave any point so that your ball is nicely rounded.

Bead

If you can pipe a shell, you can pipe a bead—the movements are similar. To pipe a bead heart, simply pipe one bead, then a second, joining the tails. Smooth together using a decorator's brush.

Practice with Tip: #5
Icing Consistency: Medium
Bag Position: 45° at 3:00 (9:00)
Hold Tip: Slightly Above Surface

1. Squeeze and lift tip slightly so that icing fans out.
2. Relax pressure as you draw the tip down and bring the bead to a point.
3. To make a bead border, start the end of your next bead so that the fanned end covers the tail of the preceding bead to form an even chain.

Cornelli Lace

The lacy design of this free-hand technique depends on continuous curving strings that do not overlap or touch.

Practice with Tip: #1 or 2
Icing Consistency: Thin
Bag Position: 90°
Hold Tip: Close To Cake So Icing Attaches Without Scraping Cake With Tip And Without Flattening Icing Strings

Beginning and ending at edges, pipe a continuous string of icing, curve it up, down and around until area is covered. Make certain strings never touch or cross. Don't leave any loose ends! Stop pressure; pull tip away.

Sotas

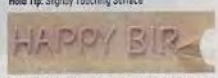
The lacy texture of sotas looks magnificent on borders, outlined areas, and as a background for flowers.

Practice with Tip: #1
Icing Consistency: Thin
Bag Position: 90°
Hold Tip: Slightly Above Surface

Squeeze bag and allow icing to drop randomly in a series of overlapping loops. Cover area edge-to-edge. The lacy texture of sotas looks magnificent on borders, outlined areas, and as a background for flowers. Use a small amount of thinned icing in your bag—this puts less pressure on your hands.

Printing

Practice with Tip: #3 with message press
Icing Consistency: Thin
Bag Position: 45° at 3:00
Hold Tip: Slightly Touching Surface



You may pipe letters freehand, pipe over a pattern traced with a toothpick, or pipe after imprinting letters with a pattern press. If you are using a pattern press, let icing crust slightly, then imprint the message. With a steady, even pressure, squeeze out a straight line, lifting the tip off the surface to let icing string drop. To prevent tails from forming, be careful to stop squeezing before you touch tip to surface and pull away. Be sure the end of the tip is clean before you go on to another line.

Writing

Practice with Tip: #5
Icing Consistency: Thin
Bag Position: 45° angle at 3:00
Hold Tip: Slightly Touching Surface

You may pipe letters freehand, pipe over a pattern traced with a toothpick, or pipe after imprinting letters with a pattern press. If you are using a pattern press, let icing crust slightly, then imprint the message. Steadily squeeze, gliding along the surface in a smooth, continuous motion. Remember to keep your wrist straight, moving your entire forearm in a single unit. Use your arm, not your fingers, to form each line, letter or word. After you begin to master the curves and swings of the letters, lift the tip up slightly as you write. You'll find you have more control if you let the icing draw out slightly over the surface as you write.

Outline

Characters or designs are often outlined first, then piped in with stars or zigzags. Outline facial features, too. Color flow plaques are also outlined before icing is flowed into the shape.

Practice with Tip: #3
Icing Consistency: Thin
Bag Position: 45° at 3:00 (9:00)
Hold Tip: Slightly Above Surface

1. Touch tip to surface. Raise the tip slightly and continue to squeeze.
2. The icing will flow out of the tip while you direct it along the surface.
3. To end, stop squeezing, touch tip to surface and pull away.

Drop Strings

These flowing strings are a beautiful way to adorn the side of a cake. The trick to making drop strings is to pull the bag toward you as the string drapes down. If you "draw" the string with the tip, you won't achieve a pretty curve and your strings will tend to break. Pipe at eye level to your cake so that strings line up evenly. The Wilton Cake Divider Set is a great help in accurately dividing and marking your cake for even drop strings.

Practice with Tip: #3
Icing Consistency: Stiff Icing, Thinned With Corn Syrup
Bag Position: Shoulder Level at 4:30 (7:30)
Hold Tip: Lightly Touching Surface To Attach

1. With a toothpick, mark horizontal divisions on cake in the width you desire. Touch tip to first mark and squeeze, pausing momentarily so that icing sticks to surface.
2. While squeezing, pull the bag toward you. Continue squeezing to allow the icing to drape naturally into an arc. Icing will drop by itself—do not move the tip down with the string. The end of the tip should be the same distance from the surface as the width from point to point on your cake.
3. Stop pressure before you touch tip to second mark to end string. Repeat, keeping drop strings uniform in length and width.

Double/Triple Drop Strings

To add multiple rows of strings, mark the cake for the deepest row and pipe that row. Return to the first drop string point, squeeze the bag, and drop a string with a slightly shorter arc than in the first row. Join the end of this string to the end of the corresponding string in the first row. Repeat the process for a third row of drop strings above the second. Try a different color for each row of multiple drop strings—put holiday colors together to really dress up your cake.

Star Tip

Pull-out stars add even more dimension to your cake. To make them, hold bag at a 45° angle to surface. As you squeeze out icing, pull tip up and away from cake. When your mound is high enough, stop pressure and pull tip away. Work from bottom to top of area to be covered with pull-out stars.

Star

Practice with Tip: #16
Icing Consistency: Medium
Bag Position: 90°
Hold Tip: Between ⅛ and ¼ Inch Above Surface

1. Hold the decorating bag straight up, with the tip between ⅛ and ¼ inch above the surface, while using your other hand to hold the tip steady. Squeeze the bag to form a star. Increasing or decreasing the amount of pressure changes the size of the star.
2. Stop squeezing the bag completely before you lift the tip from the star.
3. Lift the tip up and pull away from piped star.

Star Fill In

Because these close-together stars require so much piping from the same bag, it's a good idea to keep replenishing the icing. Replenish icing when soft or stars will be poorly defined.

Practice with Tip: #16
Icing Consistency: Medium
Bag Position: 90°, Straight Up
Hold Tip: ¼ Inch Above Surface

1. Pipe a row of stars evenly and close together, adjusting the tip position slightly each time so that the points of the stars interlock and cover the area without any gaps.
2. Pipe a row of stars beneath the first, again adjusting tip position to close any gaps.
3. Continue to fill in entire area.

Zigzag

Popular way to fill in outlined areas, perfect for ribbed sweater and cuff effects. You can also use tight zigzags to cover the entire side of your cake—they look great!

Practice with Tip: #16
Icing Consistency: Medium
Bag Position: 45° at 3:00 (9:00)
Hold Tip: Lightly Touching Surface

1. Steadily squeeze and move your hand in a tight up and down motion.
2. Continue piping up and down with steady pressure. To end, stop pressure and pull tip away. For more elongated zigzags, move your hand to the desired height while maintaining a steady pressure. For a more relaxed look, just increase the width as you move the bag along.
3. Repeat as you move in a straight line with consistent up/down motion.

Zigzag Puff

This is the fluffy look you want for making clouds, smoke and to add dimension as a side border.

Practice with Tip: #17
Icing Consistency: Medium
Bag Position: 45° at 3:00 (9:00)
Hold Tip: Lightly Touching Surface

1. Begin to pipe with a light pressure, then use heavier pressure toward the center of the puff, then return gradually to a light pressure to form the tapered end.
2. To end each puff, stop pressure and pull tip away.
3. Repeat as you move in a straight line to form a row of puffs.

Shell

Most popular icing technique of all, the shell is the basis for many borders. Lift tip slightly when piping shells to avoid a bumpy look.

Practice with Tip: #21
Icing Consistency: Medium
Bag Position: 45° at 6:00
Hold Tip: Slightly Above Surface

1. Hold the bag in the 6:00 position so that you can pull the bag toward you. The tip should be slightly above the surface.
2. Squeeze hard, letting the icing fan out generously as it lifts the tip—do not lift the bag. Gradually relax your pressure as you lower the tip until it touches the surface.
3. Stop pressure and pull the tip away, without lifting it off the surface, to draw the shell to a point.
4. To make a shell border, start the end of your next shell so that the fanned end covers the tail of the preceding shell to form an even chain.

Reverse Shell

Opposite-facing shells look spectacular as top and bottom borders and as framed areas on your cake—they add a wonderful motion effect. The look is even fancier finished with a dot or a star at the center of each shell curve.

Practice with Tip: #21
Icing Consistency: Medium
Bag Position: 45° at 6:00
Hold Tip: Slightly Above Surface

1. As you begin to form a shell, squeeze hard, letting the icing fan out.
2. Form a curve, moving the tip from 9:00 (3:00) to 12:00 to 6:00. Relax pressure and lower the tip, pulling straight toward you at 6:00 to form a tail.
3. Repeat with another shell, curving from 3:00 (9:00) to 12:00 to 6:00.
4. To make a reverse shell border, pipe a chain of swirling reverse shells, with the fan end of each new shell covering the tail of the previous shell. If you are making the border on a round cake, turn the cake as you go so that the back of the bag is at 6:00 and you are working toward yourself.

Rope

Finish your piped baskets with pretty edging and handles. Excellent too for western or nautical theme cakes. You can make a great-looking rope with star or round tips (or basketweave tips, ridged or smooth side up).

Practice with Tip: #21
Icing Consistency: Medium
Bag Position: 45° at 4:30 (7:30)
Hold Tip: Lightly Touching Surface

1. Using a steady, even pressure, move the tip in a gentle sideways "S" curve. Stop pressure and pull tip away.
2. Insert tip under the bottom curve of the "S" shape.
3. Squeeze the bag with steady pressure as you pull down, then lift the tip. Move up and over the tail of the "S" as you continue to squeeze and form a hook.
4. Keep spacing as even as possible and "S" curves uniform in thickness, length and overall size. Be sure to tuck the tip into the bottom curve of the previous "S" before you begin squeezing, to insure the clean, continuous look of a rope.

E-Motion

These continuous e-shaped loops work best on a bottom border, or as a western lariat. If you have to stop on your border to change positions, push in your tip at the end of the "e" and continue piping to keep a smooth look.

Practice with Tip: #16
Icing Consistency: Medium
Bag Position: 45° at 3:00 (9:00)
Hold Tip: Slightly Above Surface

1. Starting with bag at a 45° angle, and at bottom edge, squeeze out icing with even pressure, moving tip up to the right....
2. . . . and around as if writing the letter "e".
3. Repeat to complete the border, using a steady, even pressure. To end, stop pressure, pull tip away. You can vary the look of the "e" motion border by making tight e's or stretched e's.

Basketweave Tip

Try using different tips to vary the woven effects.

Practice with Tip: #47
Icing Consistency: Medium
Bag Position: 45° at 6:00 for Vertical Stripes; at 3:00 (9:00) for Horizontal Bars
Hold Tip: Lightly Touching Surface, Serrated Side Up

1. Squeeze out a vertical stripe of icing from top to bottom (shown ridged side up).
2. Squeeze out short horizontal stripes of icing across the vertical stripe starting at the top. Spacing between stripes should be the same as the width of the tip opening. Squeeze next vertical stripe over ends of horizontal stripes. Start next set of horizontal stripes by burying the tip under the first vertical stripe.
3. Repeat vertical lines then horizontal lines until you achieve basketweave effect. Each new set should fit between the previous set.

Multiple Tips

Swirl Drop Flower

The swirled look adds a nice motion effect to the cake. You must squeeze and turn at the same time.

Practice with Tips: #2D, 3 **Use Large Coupler**
Icing Consistency: Use Royal Icing.
Medium for Flower, Thin for Center
Bag Position: 90°
Hold Tip: Slightly Above Surface

1. Turn your wrist in toward you before piping. Hold bag straight up, just touching the surface. You will turn wrist a full twist. Starting with the flat of your knuckles at 9:00 (3:00), as you squeeze out the icing, slowly turn your hand, with knuckles ending at 12:00.
2. Stop squeezing and lift the tip away.
3. Make a tip 3 dot flower center, holding your bag straight up and keeping the tip buried as you squeeze. Stop squeezing, then pull your tip up and away.

Star Drop Flower

Pipe them in buttercream when you want to add pretty flowers instantly, right on your cake. Use royal icing if you want to make them in advance.

Practice with Tips: #2D, 3 **Use Large Coupler**
Icing Consistency: Use Royal Icing.
Medium for Flower, Thin for Center
Bag Position: 90°
Hold Tip: Slightly Above Surface

1. Hold the bag straight up, with the end of drop flower tip 2D just touching the surface.
2. Squeeze, letting the icing build up to make the flower. Stop squeezing, then lift the tip away.
3. Make a tip 3 dot flower center, holding your bag straight up and keeping the tip buried as you squeeze. Stop squeezing, then pull your tip up and away.

Crown Border

Majestic upright shells actually "crown" the top edges and sides of your cake. You can embellish the shell points with dots, stars or strings.

Practice with Tips: #32 or 4B for shell, tip 4 for dot
Icing Consistency: Stiff
Bag Position: Slightly less than 90° at 6:00
Hold Tip: Slightly Above Surface

1. Start each shell just at the top edge of the cake; apply pressure to let the shell build up and curve over the edge of the tier.
2. Relax pressure and move down to draw the shell to a point. Continue piping a row of side-by-side shells over the top edge of your cake.
3. Pipe a tip 4 dot at the end of each shell. Optional: Use tip 3 to pipe double drop strings on shell ends, then pipe tip 4 dots at shell points.

Overpiping in Lambeth Style

(For Heart's Delight, p. 71)

To avoid decorations from shifting or collapsing from the weight of the moist icing, pipe one row at a time and allow work to set between each application of icing.

Practice with Tip: #2, 3, 4, 27
Icing Consistency: Medium Royal Icing or Stiff-Consistency Buttercream
Bag Position: 90°
Hold Tip: Slightly above surface

1. Pipe bottom scrolls with tip 27.
2. Overpipe with tip 4, let icing set. When adding each new overpiped row, bring line of icing to outer edge of previous row, only around the curves. As you complete each scroll, bring line directly over previous line.
3. Repeat with tip 3, let set. Finally, overpipe with tip 2.

Petal Tip

Ruffle

Everyone loves a ruffle's graceful motion—ruffles always add interest to your cake. Use them as a top border, to frame a plaque or to trim doll dresses and baby bonnets.

Practice with Tip: #104
Icing Consistency: Medium
Bag Position: 45° at 3:00 (9:00)
Hold Tip: Wide End Lightly Touching Surface With Narrow End Facing Down And Away From Surface

1. Keep the wide end of your tip always touching the cake, the narrow end down. Move wrist up to pull up icing.
2. Move wrist down to complete one curl of the ruffle.
3. Repeat up and down motion.
4. Raise and lower the narrow end as you move around the cake. Repeat this motion for the entire ruffle.

Bow

The bow has many uses. Create a different look each time you use a different tip: round, star or petal will work.

Practice with Tip: #104
Icing Consistency: Medium
Bag Position: 45° at 6:00
Hold Tip: Wide End Touching Surface, Narrow End Straight Up

1. With narrow end of tip pointing straight up, squeeze, moving the tip up and around to the left and back to the starting point.
2. Continue around, making a second loop on the right.
3. The two loops will form a figure 8.
4. While holding bag in the same position, return to the center and squeeze out two streamers.

FLOWER MAKING TECHNIQUES

Explore beautiful flowers like the sweet pea or carnation, which add lovely color to your cake design. Create the magnificent rose—the most popular icing flower of all—then progress to the grandest bell-shaped lilies. With practice, your flowers will have the just-picked look of real garden flowers.

Flower Nail Flowers

USING A FLOWER NAIL

The flower nail is used as a revolving platform on which you build roses and other flowers. It allows you to work close up, to turn for easy piping and to remove your completed flowers with no damage, ready to dry.

The key to making the flower on the nail is to coordinate the turning of the nail with the formation of a petal.

Attach a square of waxed paper on the flat surface of the flower nail using a dot of icing. Pipe your flower directly on the waxed paper. Hold the flower nail between the thumb and forefinger of your left (right) hand (use other fingers to support nail) and roll it slowly counterclockwise as you press out icing with the decorating bag held in the right (left) hand. Your right (left) hand moves in and out, or up and down, as it holds the decorating bag and tip at just the right angle (in most cases 45°) and keeps the icing flowing at an even speed. After piping, slide the waxed paper with flower off the nail to dry.

Wilton Rose

Try piping 2-tone roses—base, center bud and top row petals in one color, then add remaining petals in a contrasting shade. Note: If you are going to be using your roses immediately on your cake, waxed paper squares are not needed. To remove finished roses, use the Wilton Flower Lifter. Slide flower from lifter onto cake, using a spatula.

Practice with Tips: #104, 12
Icing Consistency: Royal or Buttercream—Stiff
Bag Position: Base, 90° Straight Up; Petals, 45° at 4:30 (7:30)
Hold Tip: For Base, Slightly Above Nail; For Petals, Wide End Touching Base
Flower Nail: #7 (Larger Roses) or #9 (Smaller Roses)

1. Make the rose base, using tip 12 and flower nail No. 7. Hold the bag straight up, the end of tip 12 slightly above the center of your waxed paper-covered flower nail, which is held in your other hand. Using heavy pressure, build up a base, remembering to keep your tip buried as you squeeze.
2. Start to lift the tip higher, gradually raise the tip, and decrease the pressure. Stop pressure, pull up and lift away. The rose base should be 1½ times as high as the rose tip opening.
3. Make the center bud, using tip 104. Hold nail containing base in your left (right) hand and bag with rose tip 104 in right (left) hand. Bag should be at a 45° angle to the flat surface of the nail and in the 4:30 (7:30) position. The wide end of the tip should touch the cone of the icing base at or slightly below the midpoint, and the narrow end of the tip should point up and angled in over top of base.

4. Now you must do three things at the same time: squeeze the bag, move the tip and rotate the nail. As you squeeze the bag, move the tip up from the base, forming a ribbon of icing. Slowly turn the nail counterclockwise (clockwise for lefties) to bring the ribbon of icing around to overlap at the top of the mound, then back down to starting point. Move your tip straight up and down only; do not loop it around the base.
5. Now you have a finished center bud.
6. Make the top row of three petals. Touch the wide end of tip to the midpoint of bud base, narrow end straight up.

7. Turn nail, keeping wide end of tip on base so that petal will attach. Move tip up and back down to the midpoint of mound, forming the first petal.
8. Start again, slightly behind end of first petal, and squeeze out 2nd petal. Repeat for the third petal, ending by overlapping the starting point of the first petal. Rotate the nail ⅓ turn for each petal.
9. Make the middle row of 5 petals. Touch the wide end of tip slightly below center of a petal in the top row. Angle the narrow end of tip out slightly more than you did for the top row of petals. Squeeze bag and turn nail, moving tip up, then down to form first petal.

10. Repeat for a total of 5 petals, rotating the nail ⅓ turn for each petal.
11. The last petal end should overlap the first's starting point.

12. Make the bottom row of 7 petals. Touch the wide end of tip below the center of middle row petal, again angling the narrow end of tip out a little more. Squeeze bag and turn nail to end of fingers, moving tip up, then down to form first petal.
13. Repeat for a total of 7 petals, rotating the nail ⅓ turn for each petal.

14. The 7th petal end should overlap the first's starting point. Slip waxed paper and completed rose from nail; attach another square of waxed paper and start again.
15. This is the completed Wilton rose.

Rosebud

Finish your petit fours or cupcakes with one pretty rosebud. Made in buttercream, this flat flower can be piped directly on the cake.

Practice with Tips: #104, 3
Icing Consistency: Buttercream—Stiff Consistency For Petals, Thin Consistency For Sepals And Calyx
Bag Position: 45° at 4:30 (7:30) For Petals, 45° at 6:00 For Sepals And Calyx

1. Using tip 104, make the base petal. Keep the narrow end of the tip raised up and slightly to the right (left for lefties). While squeezing, move the tip along the surface away from you in a straight line about ¼ inch long. Pause, then continue squeezing as the icing fans out. Returning the tip to the original position and halfway back, start to release pressure, move tip to starting point, stop pressure and pull tip away.
2. Using tip 104, make the overlapping petal. Touch the wide end of the tip to the outside edge of completed petal. The bag is positioned as for the base petal, at 4:30 (7:30); hold it steady in this position until the second petal is completed. As you continue squeezing, the icing will catch the edge of the base petal and roll it over naturally. When the second petal looks complete, stop pressure completely, touch the tip back down to the surface and pull tip away.
3. Using tip 3, make the sepals and calyx. Form the middle sepal first by squeezing and letting icing build up. Lift the bag up and away from the flower. Stop pressure as you pull away to form the point of the sepal. Repeat, making a sepal on the left and right sides. For the calyx, insert tip into the base of the center sepal. Squeeze, letting the icing build up. Slowly draw the tip toward you, relaxing pressure as you move away from the flower. Stop pressure, pull away. You may want to blend the calyx into the stem using a dampened decorator brush.

Sweet Pea

One of the fastest, easiest-to-make flowers works beautifully as part of a floral cascade. Try piping them in variegated shades.

Practice with Tips: #104, 3
Icing Consistency: Buttercream—Stiff for Petals, Thin for Calyx
Bag Position: For Center Petal And Calyx, 45° at 6:00; For Left Petal, 45° at 4:30; For Right Petal, 45° at 7:30.
Hold Tip: Wide End Touching Surface; Narrow End Straight Up

1. Make the center petal. Squeeze the bag and lift the tip slightly off the surface (about ¼ inch) as the icing moves forward and curls. Continue to squeeze without changing position. Relax pressure, and return the tip to the surface. Stop squeezing, pull tip away.
2. Make the side petals. Position your bag slightly to the left of the center petal. Follow the same procedure as you did for the center petal—squeeze, and while the petal curls, lift the tip, relaxing your pressure and lowering the tip back to the surface. Stop squeezing and pull away. Repeat for the right side petal, holding the tip to the right of the center petal.
3. Make the calyx with tip 3.

Wild Rose

A pretty year-round flower piped about the size of your nail head (number 7). If you prefer a more cupped shape, increase the angle you hold the tip—be sure to dry in flower formers to keep the curved shape.

Practice with Tips: #103, 1
Icing Consistency: Medium Royal Icing
Bag Position: For Petals, 45° at 3:00 (9:00); For Center, 90°
Hold Tip: For Petals, Wide End Lightly Touching Center Of Nail, Narrow End Pointing Out And Raised ⅛ Inch Above Nail Surface; For Centers, Slightly Above Flower
Flower Nail: #7

1. Use tip 103 at a 45° angle. Touch nail with wide end of tip, keeping narrow end just slightly above nail surface. Begin at center of flower nail and squeeze out first petal, turning nail ⅛ turn as you move tip out toward edge of nail. Relax pressure as you return to center of nail, curving tip slightly upward to create a cupped shape. Stop squeezing as wide end touches center of nail and lift up.
2. Repeat step four more times.
3. Pull out tiny stamens with tip 1.

Apple Blossom

This springtime flower is virtually the same as the wild rose, but uses a smaller tip. Pipe apple blossoms about the size of a penny and dry them on flower formers.

Practice with Tips: #101, 1
Icing Consistency: Stiff Royal Icing
Bag Position: 45° for petals, 90° for dots
Hold Tip: Wide end touching surface, with narrow end pointed out.
Flower Nail: #7

1. Use tip 101 and hold bag at a 45° angle to flower nail with wide end of tip touching nail center, narrow end pointed out ⅛ in. away from nail surface.
2. Squeeze bag and turn nail as you move tip ⅛ in. out from nail center and back, relaxing pressure as you return to starting point.
3. Repeat procedure to make four more petals. Add five tip 1 dots for center.

Lily Nail Flowers

USING A LILY NAIL

The lily nail helps you achieve deeply cupped flowers. You use different size nails for small and large flowers—nails range from ½ to 2½ inches in diameter. To produce flowers in your lily nail, it must first be lined with aluminum foil. This makes removal of the flower from the nail possible! To prevent the foil in your lily nail from moving when piping flowers, squeeze a dab of icing in the nail before adding the foil. Place a 2 in. square of aluminum foil in the bottom half of the lily nail. Gently press the top half down into the foil, lift off. Some flowers require a shallower foil cup.

For those flowers, push foil halfway into the nail. Hold the lily nail between the thumb and forefinger on your left (right) hand and roll it slowly counterclockwise (clockwise) as you press out icing with the decorating bag held in the right (left) hand. Remove the foil cup with flower and set aside to dry.

Petunia

To ensure proper spacing of petals: Pipe dots of icing with tip 103 on top of the lily nail, dividing it in fifths—like the points of a star. Pipe each petal centered over its dot.

Practice with Tips: #103, 16
Icing Consistency: Stiff Royal Icing
Bag Position: For Petals, 45° at 3:00 (9:00); For Center, 90°
Hold Tip: For Petals, Wide End Touching Surface With Narrow End Slightly Lifted; For Center Star, Slightly Above Flower

1. Line 1¼ inch lily nail with foil. Use tip 103. Insert tip into the cup of the nail, position wide end of tip down. Squeeze inside the nail and move up to outer edge. Turn nail and jiggle tip to form a ruffle, releasing pressure as you bring tip back down inside nail to starting point. Stop squeezing, lift away.
2. Repeat to make four more petals.
3. Smooth bases of petals together at center of flower with a dampened decorator brush. Using light pressure, pipe tip 16 star in center.
4. Insert five stamens in center, sprinkle with Cake Sparkles™.

Note: Stamens are not to be eaten.

Floral Greenery

Leaves

Practice with Tips: #352, 67, 366
Icing Consistency: Buttercream—Thinned with Corn Syrup
Bag Position: 45° at 6:00
Hold Tip: Lightly Touching Surface; Wide Opening Parallel to Surface

Basic Leaf- Tip #352	Veined Leaf- Tip #67	Large Leaf- Tip #366 Use large coupler

These three leaves are all made following the same sequence.

1. Squeeze hard to build up the base, and at the same time, lift the tip slightly.
2. Relax pressure as you pull the tip toward you, drawing the leaf to a point.
3. Stop squeezing and lift away.

Vines

Practice with Tip: #3
Icing Consistency: Thin
Bag Position: 45° at 3:00 (9:00)
Hold Tip: Lightly Touching Surface

1. Touch your tip lightly to the surface as you start to squeeze, then lift slightly above the surface as you draw out the stem.
2. Move tip gently up and down to form "hills and valleys." To end the line, stop squeezing, and pull the tip along the surface.
3. Add secondary curved stems, starting at main stem, stopping pressure as you pull to a point.

Attaching Bases or Flowers to Wire Stems

On waxed paper square, using royal icing, pipe a dot base with tip 3. Make ⅛ in. hook on one end of 4 in. florist wire and insert hook into base. With slightly moistened decorator's brush, smooth and taper the icing on the wire. Push other end of wire into a piece of craft block to dry base. Remove waxed paper and attach flower with dots of icing.

Attaching Leaves to Wire Stems

On waxed paper square, using royal icing, pipe a dot base with tip 4. Make ⅛ in. hook on one end of florist wire and insert hook into the dot base. Use tip 352 and pipe a leaf directly on top of wire. Push the other end of the wire into a craft block to dry. Remove waxed paper square when dry.

OTHER TECHNIQUES

Combing

Practice with: Wilton Icing Sculptor™, Decorating Comb or Triangle
Icing Consistency: Medium-To-Thin Buttercream

Cover the cake with a slightly thicker coating of icing so the comb's ridges do not touch the cake. Comb immediately after icing cake, while icing is soft. Using a turntable helps to keep the movement smooth. Use the Wilton Icing Sculptor™, Decorating Comb or Decorating Triangle to add different contoured effects to your iced cake. Choose the type of effect you want—wide or narrow—then run that edge around your cake side to form ridges. Ridges will be deep or shallow depending on the Icing Sculptor™ blade or the side of decorating comb or triangle you use.

Icing Sculptor™ *(p. 129)*

Select the sculpting blades you want and slide into holder. Press sculptor into iced cake as you rotate cake on turntable. 64 blades can create hundreds of different effects! Mix and match between the 15 edge designs to achieve the perfect look for your cake.

Combed Garland

To create a garland, hold comb so that about 4 teeth from the edge are touching the cake at the beginning of garland. Run comb in a curve, positioning so that about 6 teeth are touching cake at the bottom of the garland, then curve back with 4 teeth touching to finish garland. It's important to keep the comb level with the cake surface, so that the ridges created are uniform.

Pattern Press

The trick to uniform designs and steady writing and printing is using a pattern press! Simply imprint the press in all types of icing, including fondant! Use the vine pattern press on cake sides for a beautiful botanical effect.

Practice with Tip: #16
Icing Consistency: Medium
Bag Position: 45° at 3:00
Hold Tip: Slightly Above Surface

1. Lightly press pattern onto your iced cake to imprint the design.
2. Outline the imprinted design with icing, using the tip of your choice. Change the tip to change the look of each pattern.

Tinting Shredded Coconut

Place desired amount of coconut in plastic bag, add a few drops of color and knead until color is evenly blended. Dry on waxed paper.

Piping Gel Pattern Transfer

To copy your pattern as it originally appears, you must first make a reverse pattern (it will be turned over onto the cake).

1. Tape pattern to flat surface, such as a cake circle or the back of a cookie sheet or counter top. Place parchment paper over pattern.

2. Using disposable decorating bag or parchment bag filled with piping gel and tip 1, trace over pattern.

Turn parchment paper over and position pattern on iced cake that has crusted. Using a Decorator Brush, gently trace over gel lines. When completed, lift paper. Pattern will be transferred to cake.

Bow Loops

(For Posh Packages, page 15)

1. On parchment-covered boards, pipe 2 sizes of loops, 2 in. long and 1½ in. long: Using tip 5 and royal icing, pipe approximately 30 loops in each size and color (number includes extras to allow for breakage), let dry overnight on parchment-covered board.
2. Pipe tip 5 matching color ball in royal icing. Insert 3 large loop in center of ball and 5 small loops in sides of ball for bow.

Elephant Trunk

(For A Birthday They'll Never Forget, p. 22)

1. Trim off bill and tail from 3-D Rubber Ducky cake.
2. Cut plastic dowel rod into 3½ in. and 2½ in. lengths. Insert 2½ in. piece into chest area, angled up, with about 1½ in. sticking out of cake. Insert the 3½ in. piece into the head area, angled down, with the end resting on the smaller length.

3. Using buttercream icing and tip 8, cover dowel rods with icing. Trunk will be covered with tip 18 stars when cake is decorated. Insert candle.

Tree Branches

(for Hopping High-Rise, page 77)

1. Turn 8 in. plate face down. Cut 7 dowel rods to 4 in. long and tape to underside of plate.
2. Pipe tip 21 lines in royal icing to cover rods on top and bottom; let dry overnight.

FONDANT/GUM PASTE TECHNIQUES

Butterflies
(For Spreading Their Wings, p. 19)

1. Several days in advance, use cutter from Animal Pals Set to cut butterflies from white fondant. Using Color Mist™, spray 5 butterflies pink and 5 orange. Score a piece of cardboard down center with craft knife, dust lightly with cornstarch and position butterfly on score line. Bend up each side of cardboard at a 45° angle and prop up so that wings dry in flight position; let dry.
2. Using royal icing, pipe tip 3 spiral antennae on parchment paper; let dry completely. Pipe tip 8 dot head and elongated shell body on each butterfly.
3. Insert antennae in head. Pipe tip 1 dot eyes and outline mouth. Pipe tip 4 dots on wings. Attach lollipop stick to back of 1 butterfly with royal icing; let dry.

Blossoms
(For Spreading Their Wings, p. 19)

1. Cut 15 each of smallest and second smallest blossoms from white fondant. Spray with Violet Color Mist™ and let dry on cornstarch-dusted board.
2. Using royal icing, add tip 2 outlines and designs on larger flowers, tip 1 outlines and designs on smaller flowers.
3. Pipe tip 5 dot centers on large flowers and tip 4 dot centers on smaller flowers (flatten and smooth with finger dipped in cornstarch); pipe tip 2 spiral on each center.

Ruffles
(from Quinceñera Bouquets, p. 35)

To make ruffles, add 2 teaspoons of Gum-Tex to 1 package of fondant. For bottom ruffle, roll out fondant and cut 12 in. x 1 ¾ in. strips. Pleat top edge to create folds of ruffle. Attach ruffle strips, pleated side against cake, at base of cake with brush dipped in water. Smooth ruffle seams together with fingers to achieve a continuous flowing look. For top ruffle, cut strips and pleat as above; roll pleated edge thinner with a rolling pin and trim strips to 1 ½ in. wide. Brush cake with water at 1 in. mark and attach top ruffle strips, smoothing together as above.

Disney Princess Fondant Bow
(for "Picture Perfect Princess", p. 45)

Two days in advance, make fondant bow. Roll and cut two 1¾ in. x 8 in. loops, two 1¾ x 9 in. streamers and one 1 x 4 in. knot; cut v-shape at end of streamers. Shape pieces, making sure streamers follow oval shape of board; attach bow pieces with water; let dry with cotton balls inside loop to keep shape.

Fondant Angels
(for Angel Cake!, p. 85)

1. Mix 12 oz. fondant with 1 teaspoon Gum-Tex™. Make cone-shaped bodies 1 in. diameter x 1 ½ in. high. Roll out and cut wings with heart crinkle cutter; cut hearts in half to make two wings and attach to back of body with water. For heads, roll 1 in. balls of skin tone-tinted fondant. Let all pieces dry overnight.
2. When dry, push dampened lollipop stick half way into top of 5 body cones. For angel over carriage, insert stick into side of cone body. Make decorating bags for 4 angels with sticks inserted in top: Roll ¾ in. ball of fondant and insert on stick, leaving a gap where head will be placed; shape with fingers to form decorating bag. Attach heads to bodies with royal icing. For arms, roll a small fondant log into a kidney shape, attach with royal icing. Let dry at least 24 hours; (for 2 angels without decorating bags, dry upside down on wings).
3. Pipe dot hands and feet and swirl hair with tip 2 and royal icing. Draw facial features with FoodWriter™.

Brush Embroidery
Gentle brushstrokes of icing, piped directly on your cake, set a soft, romantic tone for wedding and anniversary cakes.

Make a flower pattern using a gum paste flower cutter, then outline one area at a time with thin consistency buttercream icing. Before each outline can dry,

immediately brush out lines of icing towards center of pattern area using a dampened decorator brush. Work in short, quick strokes. Clean brush in water after brushing each flower, to create distinct lines of icing. Be sure to brush the design immediately after piping your outlines—the technique won't work on dry icing.

FIGURE PIPING

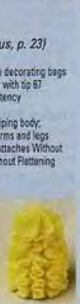
Figure piping is a way you can really add some personality to your cake. Your figures can be as lifelike or cartoonish as you want them to be. Begin with a base, then add familiar shapes such as dots, balls and strings that give the figure personality.

Once you have mastered pressure control, figure piping will be easy. Stiff consistency icing is the key element to successful figure piping. For softer figures that are more fun to eat, use medium consistency buttercream icing. With buttercream, you can pipe figures directly on your cake, shortly ahead of the party. Royal icing shapes dry very hard, so they can be difficult to eat, but you can make them well in advance of the party. Pipe them ahead of time on waxed paper, let dry, then position figures on cake. Remember to store pre-made royal icing decorations in a cool, dry and dark place. Exposure to constant fluorescent lighting or bright sunlight can cause colors to fade.

Circus Clowns
(for Come Join This Circus, p. 23)

Tips: #3, 21, 67
Bags: Featherweight or Disposable decorating bags with tip 3 and 21, parchment paper with tip 67
Icing Consistency: Medium consistency
Positions: Bag: 90° angle
Tip: slightly above surface when piping body; inserted into body when piping arms and legs
Hold Tip: Close To Cake So Icing Attaches Without Scraping Cake With Tip And Without Flattening Icing Strings

1. **Make the body:** Use tip 21 in upright position and the basic icing build-up technique to pipe body. Squeeze hard to build up a generous base, then slowly fill out the body by drawing the tip straight up until you reach the desired height.



2. **Pipe the legs:** Insert tip 21 into the front base of the body and draw the icing straight out. Add a small tip 3 ball for the foot. You may vary the position of the legs: Draw the legs straight up at the knee and back down again to the foot, or cross the legs back down again to the foot (bend the crossing leg at the knee for a natural look).
3. **Pipe the arms:** Insert tip 21 into the body at the shoulder, then squeeze as you draw the tip straight down and then across the body. Add a small tip 3 ball for the hand.
4. **Add details:** Using leaf tip 67, pipe ruffles for arm and leg cuffs using a zigzag motion. **Add the head:** Insert a small derby clown head into the top of the body.

CANDY MAKING

Using Candy Melts®*

Easy-melting confectionery coating wafers are the key to easy candy-making. Fast melting, smooth texture and great taste make Candy Melts your most convenient option for molding. Check out all the great colors on page 144.

To Color

Add Wilton Candy Colors (p. 146) to melted Candy Melts a little at a time. Mix thoroughly before adding more color. Colors tend to deepen as they're mixed. Pastel colored candies are most appetizing, so keep this in mind when tinting. For some popular custom colors see the chart below.

To Flavor

The creamy, rich taste of Candy Melts can be enhanced by adding approximately ¼ teaspoon Wilton oil-based Candy Flavor (p. 146) to 14 oz. (one pack) of melted Candy Melts. Never use alcohol based flavorings; they will cause coatings to harden.

Multi-Colored Candy

Painting Method

It's easy to mold in different areas of color —just use a decorator brush to "paint" the mold with melted Candy Melts. Refrigerate a few seconds until coating hardens, then fill mold to top with melted candy. Remember —always fill in one section of the mold at a time and let harden before adding more colors. Look for other ways to color and flavor your candy in our *Candy Making Beginner's Guide* (p. 144).

Layering Method

Pour melted coating into dry molds to desired height. Refrigerate until partially set. Pour melted contrasting color to desired height. Refrigerate until partially hardened. Repeat until desired number of layers are formed; refrigerate until firm and unmold.

Marbleizing Method

1. Separately melt two different colors of Candy Melts.
2. Stir colors together, using a lollipop stick to draw lines in mixture. Do not overmix.
3. Quickly spoon or place into molds, while mixture is still soft. Tap. Refrigerate until firm; unmold.

Candy Shells

Fill pan or mold to the top edge with melted candy. Tap on counter to remove air bubbles. Let chill in refrigerator for 10-15 minutes or until a ¼ in. shell has formed. Pour out excess candy, smooth top edges with spatula and chill for 15-20 minutes longer. Carefully unmold shells (if you have difficulty removing shells, place in freezer for 2-3 minutes, then unmold). Excess candy can be reheated and used again.

Candy Shells In Baking Cups

1. Add 1 to 2 Tablespoons of melted candy in the bottom of a standard muffin cup.
2. Brush candy slightly up sides, about halfway from top, to form an even edge.
3. Refrigerate 5 to 8 minutes. Repeat process if desired, to create thicker shell. Refrigerate until firm. Carefully peel baking cup off shell.

Pacifier

(Pacifying Thoughts, p. 87)

Ball

1. Using candy color, tint 1¼ pks. of white candy pink and make candy shells using Sports Ball pan halves (see Candy Shells technique on this page).

2. Unmold and quickly slide ball halves over warming tray or warm cookie sheet to level edges.
3. Immediately seam halves together.

Solid Collar

For solid circle on pacifier, mold candy plaque (see technique on this page), ¼ in. thick in 6 x 2 in. round pan. Unmold.

Ring Handle

1. Form a collar from aluminum foil: Fold a 16 x 9 in. piece of foil from long edge, making five folds, then curving to form a piece 5 in. diameter. Tape ends on both inside and outside of foil collar, otherwise candy will seep in and stick.
2. Pour melted yellow candy ¼ in. thick into 6 in. round pan. Let set 1 minute, then position 5 in. foil collar in center of 6 in. pan of candy, then place the circle cutter in the center of foil collar. Refrigerate until firm; unmold entire piece.
3. Press out center circle and remove or break off outer ring. Twist out cookie cutter. Remove foil collar. If necessary, smooth edge of ring on warming tray; flatten bottom of pink ball where collar will attach by sliding across warming tray. To assemble pacifier, place pink ball in a bowl cushioned with a towel. Attach solid yellow plaque with melted candy; let set. Attach ring handle. Set aside.

Candy Plaque Graduate, Numbers, Easel Backs

(For "Got It In Writing!", p. 82)

1. Tint portions of melted white candy black, blue, red, yellow and skin tone (add a little red and yellow to white) using candy colors. Make candy plaque in graduate pan, molding areas in this order: yellow hair and tassel, white diploma, skin tone face and hands, black shoes, cocoa cap and gown. Refrigerate to firm each area before starting the next.
2. Unmold, then pipe white eyes, black pupils, red mouth and cocoa message using melted candy in cut parchment bag. Make easel backs: pour 2 pks. melted cocoa candy in sheet pan; refrigerate until firm, unmold. Trace two easel back patterns with toothpick; cut with sharp knife.

3. Attach to back of graduate with melted candy.

4. Mold blue candy plaque numbers, placing large cutters from A-B-C and 1-2-3 Set on cookie sheet and filling ¼ in. deep with candy. Refrigerate until firm; unmold.

Snowball Truffles *(p. 59)*

1. Follow truffles recipe (page 112), rolling into ¾ to 1 in. diameter balls.
2. Refrigerate or freeze again to harden, then dip into melted white Candy Melts. Refrigerate until firm.
3. Dip again into melted white candy; after 30 seconds, create a snowball texture with your fingers.

Modeling a Candy Clay Rose

Start with the base and mold a cone that's approximately 1½ in. high from a ¾ in. diameter ball of candy clay. Next, flatten a ⅜ in. ball of candy clay into a circular petal that's about ¼ in. thick on one side and about the diameter of a dime. Make several petals this size. Wrap first petal around the point of the cone to form a bud. Now press three more petals around the base of the bud. Gently pinch edges of petals. Make five more petals using slightly larger balls of candy clay. Flatten, then thin edge with finger and cup petals. Press petals under first row of petals. Continue adding petals, placing them in between and slightly lower than previous row. For a fuller flower, continue adding petals in this manner.

Custom Candy Colors Mixing Chart

You can mold candy in virtually any color using Wilton Candy Melts and our Primary and Garden Candy Color Sets. Below are some popular colors and how to achieve them.

START WITH...		THEN ADD...		TO GET...
WHITE (Candy Melts)	+	BLACK (Candy Color)	=	SHADES OF GRAY
BLUE (Candy Melts)	+	BLACK (Candy Color)	=	NAVY BLUE
WHITE (Candy Melts)	+	PINK (Candy Melts or Color)	=	FLESH TONES
WHITE (Candy Melts)	+	LIGHT COCOA (Candy Melts)	=	ETHNIC FLESH TONES
YELLOW (Candy Melts)	+	BLUE (Candy Melts or Color)	=	LEAF GREEN
WHITE (Candy Melts)	+	½RED/½BLUE (Candy Colors)	=	BLACK

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You'll find exciting ideas featuring Color Mist throughout this Yearbook! Look for our special **Color Mist** section on pages 4-5. To see what **Color Mist** can do for your cakes and treats, turn to page 124.

Instructions for cake shown on page 30, instructions for cake slices and cupcakes on page 5.

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©2003 Wilton Industries, Inc.
2240 West 75th Street
Woodridge, IL 60517
Corporate Office
630-963-7100, Ext. 3320
Fax: 630-810-2256
www.wilton.com

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